

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries



OCTOBER 18, 1930

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Sub Tiers*

Number 16

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vcl. 83. No. 16

OCTOBER 18, 1930

Chicago and New York

Can Meat Packer Get Economical Distribution for Quick-Frozen Packaged Meats?

"Can the average packer afford to enter the packaged hard-chilled meat field?" was a question discussed in THE NATIONAL PROVISIONER of September 27. The discussion is continued here.

After a packer decides he can produce packaged frozen fresh meats, how is he to make sure these meats will reach the consumer in the same condition they leave the packinghouse?

Assuming he has solved the problems of production, and can see a promise of good business, how are distribution difficulties to be overcome?

Most retail meat dealers are not in sympathy with the new method of preparation of meat cuts, and have little disposition to cooperate in their distribution.

As a consequence the bulk of these products are being sold through other types of stores, which means that the meat sales in such stores are reducing the meat dealer's business by just that amount.

Through the period in which these meats are acquiring a foothold in distribution it might seem that the packer's interest in his packaged frozen meats must extend beyond the packinghouse.

Any investment he may be inclined to make in equipment for a retail market must necessarily be kept at a minimum. In fact, all the packer is interested in doing is starting the retailer on the way.

To do this, some kind of temporary partnership between packer, retailer and low-temperature case manufacturer has been suggested as a way out.

There are many cases where this will not be necessary. Each packer must survey his own situation.

In THE NATIONAL PROVISIONER of September 27, 1930, Carl F. Kolbe outlined some of the less expensive methods of preparation and distribution of hard-chilled meats, having in mind particularly the packer who is limited in the investment he is prepared to make.

In the following article Mr. Kolbe discusses some of the less costly methods of securing proper temperatures in retail markets handling these perishable products, where immediate investment in mechanical refrigeration is not possible.

Equipping the Retailer

By Carl F. Kolbe.*

The packer must consider his refrigeration requirements in retail stores from many angles, and recommend

*Mr. Kolbe is associated with the Kolbe Instant Freezing Systems.

Frozen Meat Cases

In promoting retail sale of quick-frozen meats five types of cases are suggested for experimental purposes:

1. Insulated, unrefrigerated storage box, in which frozen product preserves itself for 24 hrs.
2. Mechanically-refrigerated case, small or large.
3. Storage or display case, refrigerated with solid carbon dioxide.
4. Similar case refrigerated with frozen brine units.
5. Case refrigerated with ice and salt.

Most of these are temporary, economical substitutes for use during the experimental period of distribution. Others may be adopted as most economical and efficient for permanent use.

whatever type of equipment seems least expensive, and yet will produce the minimum of results required.

A packer's first thought might be to consider whether or not he would be satisfied to merchandise quick-frozen packaged meat without supplying the retailer with equipment other than what the retail store may now have. Or perhaps he might consider the advisability of selling in food stores which have no better refrigeration than an ice box used for butter or other perishables.

This would be risking the reputation of his product to start with.

Before discussing types of equipment, it is in order to point out that the refrigeration requirements of a case will depend largely on the amount of surface exposed on the case through which heat losses will result. There are, of course, other factors of importance. But if the exposed surface was limited, or in other words if a smaller case could be used, the refrigeration requirements would be minimized.

What Type of Package?

For this reason a type of package should be adopted for quick-frozen meats which confines the largest weight of cuts within a given package of a rectangular shape.

It is evident that blocks of cut portions of meat packaged and pressed into a regular shape before freezing will occupy less space in a refrigerated case. On the other hand, meat cuts which are first frozen and then wrapped, because of their rigid form, are packed

very loosely, and might require from 33 to 100 per cent larger space.

It is obvious, too, that cuts packaged tightly in block form with no air spaces between them will thaw much more slowly in a refrigerated case, or in transit, than will loosely packed cuts of meat.

There are also the other disadvantages of greater oxidation and desiccation involved in handling the individual loosely-packed frozen product.

Assuming for the moment that the distributor is unwilling in his first sales experiment to provide an investment of at least \$1,000 per case for mechanically refrigerated display units, he may resort at first to refrigeration facilities of a greater inconvenience than he would have with up-to-date equipment.

Substitutes for Display Cases.

His first thought would probably be of a dispensing cabinet of well-insulated qualification, but with no display features, which he might construct in his own shops. Such a case, with inside dimensions of about 20 by 36 in. and 18 in. deep, would possibly hold 100 lbs. of packaged assorted cuts of meat frozen in the compact block form.

If such a case was properly insulated, the amount of heat-transmitting surface of the box would be relatively small for the capacity, and would limit the amount of refrigeration to be supplied to a minimum. As there would be a great deal of refrigeration stored up in the product, it might not thaw perceptibly for the first twenty-four hours, if care was exercised in keeping the dispensing case openings closed.

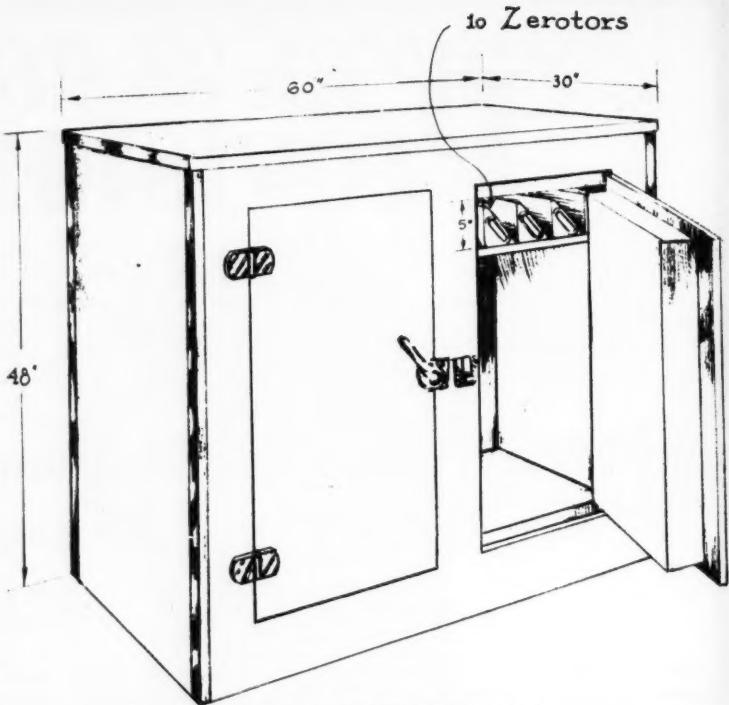
Such a non-refrigerated case hardly would be satisfactory to an exacting distributor or retailer, as some of his product would undoubtedly be thawed or partially thawed before it was sold. The type of refrigeration required, then, is the next thought to be considered.

An electrical or mechanical unit is obviously the finest solution to this.

Electric or Mechanical Units.

A large case could be operated at a power cost of perhaps five cents per day. In a small case a low capacity type of electrical unit could be used and a comparatively inexpensive dispensing case would be provided, as compared with the cost of the most modern large display cases. An electrical unit could be used on a different case later, if the distributor wished to change to an improved type of case.

Such a box also could be refrigerated with a daily charge of solid carbon dioxide. This type of refrigeration might work out satisfactorily in a small case having a minimum of heat losses. But in a recent experiment with cases without display features, which were about twice as large as the case mentioned above, the cost during warm



INEXPENSIVE FROZEN MEAT CASE.

This drawing illustrates one type of case that may be built and refrigerated with cans of frozen brine. It has 1,000 lbs. or 33 cu. ft. capacity, with baked enamel front and sides and linoleum top. The 10 "zerotors" are containers of frozen brine.

Such a case may be a "blind" case with no display, or the solid doors might be replaced with doors containing three layers of glass. Another method would be to have the back of the case solid glass. Should the packer find it desirable to service such a case, it is claimed this could be done at little expense over delivery costs, as the cost of freezing the brine cans would be very small.

Drawing copyrighted by Tyler Kay Co., Buffalo, N. Y.

weather ran up to a minimum of 75° per day.

The cost of servicing should not be under-estimated. Solid carbon dioxide was purchased at 4c per pound at a distant city, and with transportation and heat losses was invoiced at cost to the stores at 7½c per pound. The cost of the refrigerant would obviously be less in a center where this refrigerant could be purchased at 4 or 5c per pound, and where no losses would be experienced by shipping.

Other Means of Refrigeration.

It seems that there are but four suitable means of refrigerating a case to below freezing temperatures. We have already discussed mechanical refrigeration and solid carbon dioxide; the other two possibilities are the use of salt and ice; and last, a similar condition usually known as frozen brine.

Crushed ice and sodium chloride (common salt) have been used for many years, not only to keep ice cream in a frozen condition in retail cabinets, but it is still actually used to a large extent in a commercial way for the freezing of fish.

Salt and ice mixtures can be made so that the melted brine is as low as approximately 3° F. above zero. Thus,

it is capable of maintaining a low temperature in a cabinet if it can be efficiently used. Its use in ice cream cabinets has already been proven satisfactory, if the question of labor of servicing, the daily removal of melted salt and ice and possible added costs over electrical refrigeration are ignored.

A "blind" dispensing cabinet capable of holding about 75 lbs. of meat was recently tested out with a charge of fifty pounds of ice and a fifteen per cent by weight of common salt mixture. A temperature of 24° F. was maintained. The storage container was filled with frozen meat, which remained in a frozen condition for two days with this one charge of freezing mixture.

Risks With Ice and Salt.

The product, while in a still solid condition, was undoubtedly very near the thawing point at the end of two days. If a fresh charge of salt and ice had been added the second day, it would undoubtedly have maintained the meats at well below 30° F. This cabinet was far from being ideal in construction. It contained several heat runners, such as all-metal-covered plugs over the dispensing section, and in an effort to keep the case investment down, three inches of celotex was used for insula-

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tion, rather than more suitable materials.

Because a salt and ice case to hold 100 lbs. of meat can be constructed with volume production for a cost of about \$30, it probably will be considered by some distributors who wish to do their experimenting on a low investment basis. The daily salt and ice cost of a case to hold about 100 lbs. probably could be estimated to not exceed 25¢ per day. Ice companies might be induced to contract to supply any group of stores and to perform the service of removing the old brine and putting in a new mixture of salt and ice, making that service unnecessary on the part of the distributor when the frozen meats are delivered.

Sealed Cans of Frozen Brine.

Another means of refrigerating such a case would be to use sealed cans of a frozen liquid, such as calcium chloride brine, with a melting point around zero Fahr., so that the product could be kept in a frozen condition.

One expert in this type of refrigeration claims that a sealed can holding ten pounds of frozen liquid refrigerant will hold eleven cubic feet capacity of properly-insulated space at well below the freezing point for 24 hours. If two such cans, or one 21-lb. can, were used and exchanged daily at this rate, it might provide sufficient refrigeration for a case holding 100 lbs. of meat, as mentioned above.

This plan would require a double supply of cans of refrigerant, half of which would be in the display cases and half of which would be at the plant being refrozen. This would necessitate some bother to service the case, perhaps considerably more than involved in delivering solid carbon dioxide. It is likely that at least three times the quantity of frozen liquid by weight would be required as of solid carbon dioxide for the same refrigerating effect.

It must be pointed out that if cans of ordinary calcium chloride brine, for instance, were refrigerated in the plant

to 10 deg. below zero and the brine in the container was frozen to a mushy ice, the refrigeration stored within the can would be expressed chiefly in the ice formation rather than in its low temperature. It is the melting of the ice within the can or the heat of fusion which represents most of the refrigeration.

Used in Other Lines.

Little actual experience has been published relative to refrigerating display cases by this method, but this system is being widely used for refrigerating trucks and ice cream cabinets. The cost of freezing cans of calcium chloride brine to a slush ice consistency would be very little, and it is possible that the refrigerating cost, exclusive of delivery, would not be over five cents per case per day.

This method is, in effect, the same as refrigerating with ordinary ice, except that a different mixture must be used to create a freezing point considerably below the 32 deg. thawing point of the food products. The objection of thawing ice is obviously eliminated with the refrigerant sealed in cans.

Is It a Real Saving?

Any of these ideas will have some objectionable features. A big disadvantage is that they provide no display feature, although an attractive case without display features will often attract the attention of the customer to the product.

The sole advantage of providing any but the latest models of refrigerated display cases lies in the greatly reduced investment, for it is possible that fifteen or twenty small dispensing cabinets without mechanical refrigerating units could be provided for the cost of one large mechanically-equipped low-temperature display case.

Aside from the speculative standpoint, we can be reasonably sure that no packer or distributor wishes to bother with any equipment but the best improved modern display cases.



WRAPPED UP AND READY.

Packaged meats, either fresh-cut or quick-frozen, get quick acceptance from the consumer when attractively wrapped and properly displayed in the store.

The daily refrigeration cost, aside from depreciation, of a modern display case will probably not exceed the cost of any less suitable substitute, if all the costs are figured.

It is, no doubt, also true that a proper display case would increase the sales more than enough to justify the added investment, subsequent depreciation and repairs.

It would relieve the distributor of much extra servicing work in connection with delivering to the retailer.

The modern electrical display case would be an asset from an appearance standpoint to the retail store, and perhaps be the means of encouraging the retailer to more quickly handle the frozen product.

Financing Modern Display Cases.

The large companies engaged in display case manufacture might offer financing programs to make it easy for the distributor to own or sponsor the cases for the retailer without great inconvenience.

None but the best equipment will eventually be used. The pioneers, however, who will be first on the market with this quick-frozen product—those who have faith enough in frozen foods to put in the equipment for manufacturing the product—will perhaps carry on experiments with substitute refrigeration equipment until they have experience enough to prove beyond doubt to their conservative business judgment that a tremendous investment for themselves or in behalf of the retailers is not speculative, considering the profits to be derived.

Display case manufacturers can do much to sponsor the sale of quick-frozen foods by close cooperation with pioneers in frozen food distribution.

Further discussion of this subject of efficient retail distribution of quick-frozen packaged meats will appear in later issues of THE NATIONAL PROVISIONER.



ONE MODERN DISPLAY AND STORAGE CASE FOR FROZEN FOODS.

This is one type of case recognized as desirable for use in the retail market handling packaged frozen meats. It is the kind of case whose installation in many instances may call for the financial cooperation of packer, retailer and case manufacturer.

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Facts On Meat Distribution Brought Out in Packers' Decree Hearing

Government officials, leaders in agriculture and competing packers have been witnesses during the past week on behalf of Armour and Company and Swift & Company in their petition for modification of the packers' consent decree.

This modification would remove the restrictions now prohibiting them from participation in food distribution on equal terms with competitors in the food field.

Testimony in behalf of the petitioners is being heard by Justice Jennings Bailey of the Supreme Court of the District of Columbia. The hearings began on October 7.

Officials of the Department of Agriculture testified regarding federal-inspected establishments and the method of supervision in these establishments, also as to the number of animals slaughtered each year and the widespread nature of the market news service.

Market News Service Benefits.

Charles A. Burmeister, of the Bureau of Agricultural Economics, said that more than 10,000 miles of leased wire are used during trading hours in transmitting livestock market reports. A summary of each day's livestock trading is prepared each afternoon and mailed out to all who desire it free of charge, as well as weekly summaries. Attention was also called by government officials to the widespread dissemination of such news by radio several times each day.

The object of presenting this testimony was to show that this market news service makes it impossible for any packer to manipulate the market artificially.

Dr. Frank W. Miller, head of the packers' and stockyards' division of the Bureau of Animal Industry, testified as to the regulation of packing establishments and stockyards. Dr. Miller said that all federally-inspected packing establishments are required under the law to render annual reports covering their financial transactions. The activities of the packers in selling their products, as well as in the purchasing of livestock, are investigated by the department.

Outlet for Canned Fruits.

H. C. Merritt, jr., vice-president and general manager of the Pacific States Corporation, a fruit-growing company, urged the use of the meat packers as an outlet through which canned fruits, particularly canned peaches, can be dis-

tributed. He stated that peaches for 7,000,000 cases of what would have been 20,000,000 cases of canned peaches were thrown on the ground and permitted to rot this year, primarily because of the lack of a distributing agency.

California now produces approximately 98 per cent of the world's canned peaches, Mr. Merritt said. "It is not a question whether the present wholesale distributing system can handle all our peaches. It is a fact that they are not doing it."

Clifford V. Gregory, editor of "Prairie Farmer," who appeared on behalf of the packers, was questioned by the government attorney, Harold B. Teegarden, as to the influence of cutting meat at centralized points by the packers for distribution to distant places.

Cut Prices—Increase Consumption.

Mr. Gregory said that if the packers operated centralized meat cutting plants "the necessity for expert meat cutting in retail stores would be eliminated." Another result, he said, would be the lessening of the spread between the wholesaler and retailer. This would be important to the farmer, since "narrowing the spread may result in lowering the price to the consumer, which would encourage greater consumption."

Mr. Gregory was of the opinion that there are too many retail stores, and that by increasing the output a smaller number could handle the retailing of foods.

Oscar G. Mayer, president of Oscar Mayer & Co., Inc., and former president of the Institute of American Meat Packers, testified that it is feasible to employ trucks in the shipment of meat products up to 75 and in some cases 100 miles. "There has been a great increase in motor truck delivery in recent years," Mr. Mayer said. "However, for the longer hauls use is made of railway facilities for which refrigerator cars are leased."

Trade Ethics Good.

This portion of Mr. Mayer's testimony followed that of government officials showing that the growth of surfaced roads facilitating transportation has been general throughout the country within the last decade. In 1929 there were 662,435 miles of surfaced roads, compared with 387,038 in 1921. The number of trucks and commercial cars in the same period increased from 979,904 to 3,379,854.

Testifying further, Mr. Mayer said that in his opinion there is no opportunity for any packer to get control

of the packing industry in the United States, because of the widespread interests involved. "The large buyer of livestock has no particular advantage over the small buyer," he said, "because no discount is made in the market for quantity buying."

His own company, Mr. Mayer said, has seen no advantage in entering into the retail business because it sells to retailers and feels that it would not be to its best interests to compete with them.

Frank A. Hunter, president of the East Side Packing Co., East St. Louis, Ill., said that the packing industry is a highly competitive industry. Among the competitors of his own company, Mr. Hunter said, are Armour and Company and Swift & Company. "However, the competition is of high class and we have no complaint to make about the ethics of the trade. As far as I know, none of the packing companies are practicing coercive methods with their purchasers. That is, they do not compel the purchase of one commodity in order to buy another."

Livestock Men for Modification.

"The present trend in the packing industry is against the larger packers. The growth of the chain store system plays into the hands of the small rather

(Continued on page 33.)



PACKER HAS CHEF ON HIS STAFF.

George A. Hormel & Co., Austin, Minn., have recently added to their staff of food specialists Jean Louis Vernet, former chief steward of the Nicollet Hotel, Minneapolis, Minn. Mr. Vernet was born in France and trained under famous European chefs. In this country he has served in famous eating places like Reatorium in New York and the Duquesne Club in Pittsburgh. For eight years he was chief steward for the United Hotels Company of America. Mr. Vernet will supervise the flavor-sealing process in the Hormel testing kitchen.

Packer's Price List Holds the Secret Of His Profit or Loss Showing

Why is there so much "red" on packers' books?

The old, old question rings out as packers prepare to get together for their annual meeting.

One packer, after buying his ticket for the Chicago trip, makes these points in a letter to THE NATIONAL PROVISIONER:

We must have better merchandising. Profit is in the price we get for our product, not the price we pay for hogs or cattle.

Product price is determined by consumer demand, consumer purchasing power. Why isn't raw material price determined the same way?

What's the use of cost figures if we don't act on them?

It's fine to know product costs, but much more important to know merchandising costs—and to be governed by them.

Uneconomical merchandising methods cannot yield profits.

Get out your RED and GREEN pencils. This packer suggests what to do with them:

Editor THE NATIONAL PROVISIONER:

In a few days the packers of this great country will meet in annual convention to renew old friendships and to devise ways and means of bringing about a most satisfactory condition in the industry.

This is not a new idea, but one established long ago, and as one views the many changes that have been wrought in methods of distribution, of sales, etc., it makes one wonder if all these changed conditions can be met, and properly, so as to bring to the industry its proper place in the economic world.

What Determines the Price?

In these times of marked changes in both commodity values and methods, it seems obvious that some definite plan should be formulated to eliminate waste of energy. This energy should be so directed as to place the earning power of the industry in its proper relation to capital investment and to insure an adequate return to those in whose hands the business direction rests.

This, in our judgment, can be done only by elimination of practices that are unprofitable and unsound. And this calls for the development of a definite plan.

The basis of this plan is better merchandising.

This does not necessarily mean better and more attractive packing, nor does it mean more rapid service in delivery. These things are important, but *what we really must attain is a profit commensurate with the service rendered.*

It has long been a fact that no other

basic industry affords so little in profits and so much in risk as does this great packing industry.

Packer Must Know Costs.

Surely any man is worth his hire—and the meat packing industry, with the risks involved and its great capital investments, should have its share of earnings. Better merchandising is therefore *not so much how we do it*, so long as it is done properly and economically, *but rather how we arrive at the cost of doing it.*

Many efforts have been made to figure costs in our industry and all this has done much to tell us strange and startling facts. This is commendable, but until we can act upon facts so gained, we are a long way from a sound merchandising system.

It is well known to the packing fraternity that the price of hogs does not regulate the price of lard, nor does it in turn regulate the price of ham or bacon. What really determines the price we obtain for this finished product is the demand for it and this, in turn, is determined by the ability of the public to buy.

Therefore would it not seem that the demand for the finished product should determine the value of our raw material—hogs, cattle, etc.?

Packers have for months figured cutting bench costs and then totally disregarded them. This means, then, that in a large measure the packer depends upon the Creator to see that the right color of ink shall be used in his balance sheet.

Shut Their Eyes to Facts.

To know your costs is a great and powerful factor in the success of any business. But to know your merchandising methods, to know their costs, to know just what part of your sales are burden and where this line stops—this requires constant personal supervision.

There is a pulse in this industry that is just as evident as that of your own body. And if we are to feel it or sense it we must realize one thing—that any merchandising method that is not economically based cannot yield profits.

Better merchandising starts in the pens, passes through the plant, and rests very heavily upon the desks of the sales managers and others who O. K. prices.

Get a red pencil and then a green one. On orders that are sold below your list use the red pencil. On those where your full prices are obtained use the green one. See which dominates.

You will then realize what it means to say that some packer price lists are joke books.

Better merchandising means careful intelligent price making. This will help to put things to right.

Yours for intelligent merchandising,
MIDWEST PACKER.

Packers' Convention and Industry Conference Programs Are Complete

The Twenty-fifth Annual Convention of the Institute of American Meat Packers will convene its first session Monday morning, October 20, at the Drake Hotel, Chicago. Remarks by F. S. Snyder, Chairman of the Board, the annual report by President Wm. Whitfield Woods, an address by John A. Kotal, Secretary-Manager, National As-

sociation of Retail Meat Dealers, and the awarding of gold and silver buttons will feature the opening session of the convention.

At the session on Monday afternoon, October 20, in addition to the Institute Plan Session, there will be an address on "Trends in the Live Stock Industry" by E. S. Bayard, who is editor of the Pennsylvania Stockman and Farmer, and an address by J. O. McKinsey on "Current Trends in Business".

"Merchandising" will be the general subject of the session on Tuesday morning, October 21. Among the talks to be made at this session will be one by A. H. Morrill, President of the Kroger Grocery & Baking Company, on "Trends in Merchandising Meat in Chain Stores," and by H. C. Bohack, president of the H. C. Bohack Company, on "Fresh Packaged Meats." There also will be several other interesting talks at this session.

(Continued on page 55.)



THEY EVEN COME BY AIR.

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

WHAT DOES "C. A. F." MEAN?

What does the term "c. a. f." mean? A packer who sees this used frequently in his DAILY MARKET SERVICE reports, writes:

Editor The National Provisioner:

We are subscribers to the DAILY MARKET SERVICE and frequently see certain prices on product quoted c. a. f. Just what does this mean?

The term "c. a. f."—or "cafe," as it is commonly pronounced in the trade—has no legal definition, but it is generally understood to mean "charges and freight," and is defined as follows:

Under this quotation the seller must furnish cars, either railroad or privately owned, which shall be

Suitable for transportation of the product sold;

Properly cleaned and equipped to receive the product;

Initially iced and/or pre-cooled in accordance with buyer's instructions;

In apparent good order and condition to protect the goods under reasonable and normal handling by the carrier.

He must place goods on or in the cars;

Secure any necessary freight contract or shipping permit;

Secure railroad bill of lading, same to be endorsed "lighterage free" if so requested by buyer, provided this can be done without additional expense to seller;

Pay, or allow, freight and cost of icing and re-icing, between point of shipment and destination;

Be responsible for any loss of or damage to goods until they have been placed on or in cars and bill of lading secured from carrier, seller not being responsible for delivery of goods at destination.

The buyer must assume any expense, shrinkage, loss of, and/or damage to goods after seller has fulfilled his obligations as above.

URUGUAY CATTLE SLAUGHTER.

The cattle kill in Uruguay for the 1929-1930 season just ended totaled 1,363,727 head, compared with 1,271,512 for the 1928-1929 season. The sheep kill this year was twice as large as that of the year previous, totaling 2,284,201 head.

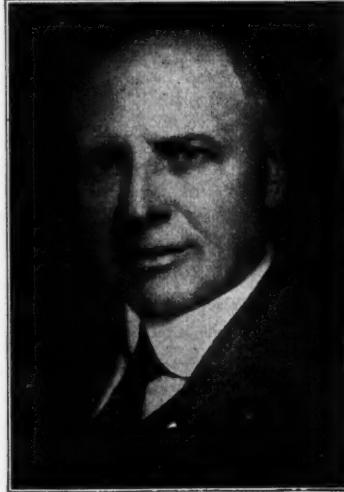
The kill in frigorificos in Montevideo for August and September totaled 106,561, and the abattoir kill for the same period, 80,585.

WATERBURY SUCCEEDS CARLSON.

E. S. Waterbury, with 35 years' experience in the meat packing industry—all of which was spent in two firms—has been officially appointed vice-president in charge of pork operations of Armour and Company. He succeeds the late Henry C. Carlson.

Mr. Waterbury's packinghouse career dates back to 1896, when he started to work for Morris & Company in the Chicago plant as a clerk in the lard department. Through transfers and promotions he finally entered the canned food department. There he became assistant and later manager of the department.

His next move was to the provision department as assistant manager, and eventually he was selected by President Edward Morris as his assistant. Just before the purchase of Morris & Company by Armour and Company in 1923



PICKED A SMART PORK MAN.

E. S. Waterbury, recently appointed vice-president in charge of the pork division, Armour and Company.

Mr. Waterbury held the position of sales director of that company.

After the acquisition of Morris by Armour he was assigned to special work in connection with the coordination of the personnel of the two companies. In January, 1924, he was appointed general manager of Armour and Company at Omaha, Nebr., and remained in this capacity until several months ago, when he was called to Chicago to take over Mr. Carlson's duties as head of the pork division during the latter's illness.

Mr. Waterbury is widely known in the industry, not only for his ability but also for his most genial personality. He has been a regular attendant at the conventions of the Institute of American Meat Packers, having missed only two in twenty-four years.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

CHAIN STORE NOTES.

During the first nine months of 1930, sales of 53 chain systems of all kinds totaled \$2,904,181,652, an increase of 1.65 per cent over the sales during the similar period of 1929. The September sales of these companies totaled \$310,535,660, a decrease of 4.16 per cent compared with September a year ago.

McMarr Stores report sales of \$7,063,601 for September, 1930, compared with \$7,293,838 in September, 1929. Total sales for the nine months ended September were \$64,960,880, against \$63,475,497 in the corresponding period of 1929.

First National Stores report sales amounting to \$10,200,759 for the five weeks ended September 27, 1930, compared with \$10,016,930 during this time in 1929. For the 28 weeks ended September 27, sales totaled \$54,657,333, against \$51,319,524 in 1929.

The Kroger Grocery & Baking Co., has moved its general produce buying office from Cincinnati to Chicago. Headquarters have been opened at 718 Produce Exchange Bldg.

The Clarence Saunders Corporation, with headquarters in Memphis, Tenn., has increased its capital stock from \$750,000 to \$5,750,000.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on October 15, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on October 8, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended	Oct. 15.	Oct. 15.	Oct. 15.
	Oct. 15.	Oct. 15.	Oct. 15.	Oct. 15.
Amal. Leather...	100	18	18	18
Do. Pfd....	100	3	3	3
Amer. H. & L.	200	3	3	3
Do. Pfd....	100	19 1/2	19 1/2	19 1/2
Amer. Stores...	5,100	40	39 1/2	40
Armour A....	8,800	4	3 1/2	3 1/2
Do. B....	11,400	2 1/2	2 1/2	2 1/2
Do. Pfd....	700	52	52	52
Do. Del. Pfd.	1,400	75	73 1/2	75
Barnett Leather	300	2 1/2	2	2
Beechnut Pack.	900	52 1/2	48	52 1/2
Bohack, H. C.	300	60	58	60
Brennan Pack.	70
Do. B....	18
Chick. C. Oil...	100	15%	15%	15%
Childs C. Oil...	4,600	38	37 1/2	38
Quigley Pack.	1,400	41	41	41
Vinegar Str.	7,200	40%	45 1/2	45 1/2
Gen. Foods...	83,200	52 1/2	50	52 1/2
Gobel Co.	9,700	6	5 1/2	6
Gt.A. & P.1stPfd.	230	119 1/2	119 1/2	119 1/2
Do. New....	150	204	195	204
Hormel, G. A.	150	28%	28%	28%
Hygrade Food.	3,000	4 1/2	4	4
Kroger G. & B.	43,700	20 1/2	25	25
Libby McNeill.	8,050	12%	12%	12%
McMar. Strs...	2,300	11	10%	11
Mayer, Oscar...	4 1/2
Mickelson...	400	14	13	14
M. & H. Pfd....	350	26%	26%	26%
Morrison Co. A...	2,600	51 1/2	51 1/2	51 1/2
Nat. Lather...	100	1	1	1
Nat. Tea...	27,800	18 1/2	17	18 1/2
Proo. & Gamb...	14,600	68 1/2	67%	68 1/2
Rath Pack.	250	21	21	21
Safeway Strs...	7,000	63 1/2	62	62
Do. 6% Pfd...	80	95 1/2	95 1/2	95 1/2
Do. 7% Pfd...	490	103	102 1/2	103
Strauss R. Strs.	1,400	9%	9%	8 1/2
Swift & Co., New	6,200	20	28%	28%
Do. Int'l...	10,900	32 1/2	30 1/4	32 1/2
Truus. Pork...	17
U. S. Cold Sto...	35
U. S. Leather...	3,600	6%	6 1/2	7 1/2
Do. A...	2,000	11 1/2	11 1/2	12
Do. Pr. Pfd...	400	72	72	77
Watson Oil...	2,400	23 1/2	24 1/2	23 1/2
Do. Pfd...	3,300	54 1/2	54 1/2	54 1/2
Wilson & Co. A...	2,670	3	2 1/2	2 1/2
Do. A...	300	7 1/2	7 1/2	7
Do. Pfd....	700	41	40	42 1/2

October 18, 1930.

THE NATIONAL PROVISIONER

Chicago and New York

Member

Audit Bureau of Circulations
Associated Business Papers, Inc.OFFICIAL ORGAN INSTITUTE OF
AMERICAN MEAT PACKERSPublished Weekly by The National Provisioner,
Inc. (Incorporated Under the Laws of
the State of New York) at 407 So.
Dearborn Street, ChicagoOTTO V. SCHRENEK, President.
PAUL I. ALDRICH, Vice-President.
OSCAR H. CILLIS, Sec. and Treas.

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Back Numbers, each.....	.25

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Reducing Handling Costs

One of the needs in meat plants is better methods of transporting product from operation to operation and from department to department.

The meat industry was a pioneer in mechanical handling. The traveling chain for moving carcasses was a fixture in many plants before many other industries had begun to think about applying power to transport material in course of processing.

Chutes came into use early. Recently the slat conveyor has been adopted generally in pork cutting rooms, and gravity conveyors are used to a limited extent. Here progress has stopped for the most part. The hand truck is still the most important means for handling meats.

Moving product within the plant, and from plant to branch houses and retail outlets, is an expense that adds nothing to the quality, attractiveness or salability of the merchandise. Any saving that can be made in this expense is a clear gain and can be added directly to the profit side of the ledger.

Saving transportation costs in the plant is largely a departmental problem. To get low handling costs there must be proper layout of equipment and location of operations in their relation to one another and to the work to be done. Without proper layout there is criss-crossing and back-tracking of product, with loss of time and effort and unnecessary expense. The best layout is one that permits product to move through the plant by the shortest route in the least time.

Plans of departments showing locations of machines and points of processing operations, and lines to show just the course taken by products in their travel through the departments, is the first step taken by one packer in his effort to reduce transportation costs. His next will be to relocate machines and processing points so that product travel will be reduced to a minimum. With this accomplished, equipment to move the product at the least expense will be considered.

Many modern aids to lower handling and transportation costs find little application in the meat packing industry. Hand and electrically-operated lift trucks, mechanical conveyors, industrial

tractors, electric hoists, insulated truck trailers, improved coal and ash handling equipment, and other similar devices might profitably be studied to determine just how they could be applied to reduce meat plant handling costs. These devices are finding profitable application in many industries, and no doubt some of them could be used to make worthwhile economies in the meat plant.

Feed Grains and Drouth

Prospects for more corn for hog and cattle feeding were improved with the government estimate of October 10, which increases the crop some 64,000,000 bushels to a total of 2,047,000,000 bushels. The oats crop is also increased some 20,000,000, to a total of 1,411,000,000 bushels.

These grains, plus a total wheat crop of 840,000,000 bushels and a barley crop of 328,000,000 bushels, give promise of furnishing a sufficient allotment for the livestock of the country.

The drouth scare of the summer seems to have shrunk to rather moderate proportions, when the country as a whole is considered. Granting that there are bad spots and that the corn crop is not large, the total of grains produced this year and those held over are certain to furnish plenty of feed.

Some business thinkers attribute slow recovery of business to the exaggerated reports of drouth. Only recently Franklyn Hobbs, director of research of the Central Trust Company of Illinois, said in addressing a group of business men that the business pickup has been much smaller than was anticipated, the principal reason for this being exaggerated drouth reports.

Fortunately for the meat packing industry, it has not permitted itself to be unduly influenced by these reports of feed shortage. Every effort has been made to keep thinking straight regarding the extent to which the drouth situation might affect livestock marketing, and evidently the effort has succeeded.

The packers are closing a year that was unusual only in that smaller receipts of livestock did not result in increased prices. The opening of their new year promises equally uneventful conditions, except that improved public buying power can be anticipated.

Practical Points for the Trade

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Dry Cure Bacon Trouble

A packer making dry cure bellies says that about half of them when taken out of the curing boxes are covered with a slick, slimy pickle, instead of a thin one. He writes as follows:

Editor The National Provisioner:

Our cellar man has reported to us that about 50 per cent of the dry cure bacon that he is removing from the boxes now is covered with a slick, slimy pickle instead of being thin as it should be.

We have checked up pretty thoroughly on this, and can not see any reason why this should happen. If you can give us any information on this we will greatly appreciate it.

If this pickle is really slimy it is a rather unusual condition, and one which it would be difficult to account for, except as arising from impurities in the curing ingredients, or in the fact that the curing boxes were not scrubbed out well before a new batch was put in.

Of course, the pickle on dry cure bellies is a thick pickle. It is formed by the juices from the meat in combination with the curing ingredients, and would not be nearly as thin as a regular sweet pickle.

Further correspondence with this inquirer developed the fact that the company has a clean, dry spice room where the curing ingredients are kept. They are mixed there every day before going to the curing cellar. After the dry cure boxes are emptied they are scrubbed out with hot water and sometimes the inside of the box is rubbed with paraffine oil before putting in the new batch.

This arrangement would seem to insure clean spices, although if the spices contained impurities before going into the spice room careful handling in the plant would not help. Chemical analysis would of course indicate any impurities.

This inquirer says the boxes are scrubbed out with hot water. He does not say whether or not they are wooden boxes. In this case it would be well to dry them out thoroughly in the sun before using again. If they are galvanized iron boxes this, of course, is unnecessary.

His hogs are chilled from 24 to 36 hours before cutting, and the bellies are left out in the curing cellar another 24 hours before curing at a cellar temperature of 37 to 39 degs.

It is not necessary to hold the bellies 24 hours after cutting and before curing, provided the hogs have been chilled to 36 degs. in the body of the ham. As a matter of fact, it is better to get the product into cure promptly.

This packer uses the following curing ingredients for his fancy bacon:

6 lbs. saltpepper, 4.11 p. c.
40 lbs. refined sugar, 27.40 p. c.
100 lbs. salt, 67.49 p. c.

For some brands of bacon he uses 3 1/2 lbs. of this mixture to 100 lbs. of green meat, for others 4 lbs. The usual practice in the industry is to use 5 lbs.

If other packers are not having entirely satisfactory results with their dry cure bacon they may wish to check up on some of these points.

DRESSING A BEEF CARCASS.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass of a "splitter" work to prevent this? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Quick-Curing Corned Beef

How is corned beef for canning given a quick cure? A subscriber who has heard of some such practice says:

Editor The National Provisioner:

We have heard of a new method of curing by which canned corned beef in "ones" is cured in an hour and a half, and in "sixes" in eight hours. We may not have the time just right but it is somewhere near. Can you tell us about this?

Is there a hot nitrite pickle which will do the trick?

A good deal of corned beef for canning is being given a rapid cure. The meat is parboiled for approximately 20 minutes at 180 degs. This shrinks it so that it will not shrink later when processed in the cans. The cook water is recovered for meat extract.

The dry cure is applied to the meat, and it is then placed in the tins and processed. A nitrite mixture is used in this cure because immediate results are desired, and in so short a time no time is available for the nitrate to be reduced to nitrite.

The cans are processed the usual length of time. This does not mean that the cure is actually consummated in a very short time, as curing actually continues while the cans are in storage. The assumption is that the canned goods are seldom used immediately after being packed and shipped.

The above is designed only to give the experienced corned beef packer some general principles on which to work in perfecting a quick cure for his beef. The inexperienced should not undertake to can quick-cured corned beef on the basis of this data.

Milk Powder in Sausage

A sausagemaker complains of milk powder creating a dust, stating that he has difficulty in handling it with ease. He says:

Editor The National Provisioner:

We have trouble with milk powder. It is hard to dissolve, and if we use it dry it creates a dust. Can you give us any information on the best method of handling this product?

It is assumed that this sausagemaker wants to use the milk powder in sausage. If so, it should not be dissolved, but mixed with the seasoning. After thorough mixing, it is added to the meat in the silent cutter or in the mixer. When handled in this manner a good milk powder should not create an objectionable dust.

It is very difficult to dissolve milk powder in water without having lumps, unless there is some means of whipping up the powder and water.

To Harden Lard

A West coast packer is receiving complaints that his lard is not hard enough and asks if he could add beef fat to harden it. He says:

Editor The National Provisioner:

Lately, on account of competition with pressed lard, we are having complaints that our lard is not hard. We use long fat and leaf lard and other fat trimmings in its manufacture. Our steam cooking tank holds 1,500 lbs. and our net return is about 1,200 lbs.

Would you recommend adding good beef fat, or stearine, and in what proportion?

This packer could add a little good oleo stock or oleo stearine to his lard to harden it. He could try about 10 per cent of oleo or about 4 per cent of oleo stearine. The difference in the hardness of the product will be evident immediately, but this will have to be watched carefully to be sure that the right amount is added so as to avoid getting the lard too hard. It will take a little experimenting to find just how much should be added to get the right consistency.

If this packer sells his entire output within the state and there is no state regulation against it, it will not be necessary to indicate that beef fat has been added. This, however, is required in federal inspected houses, as product from such houses can always be shipped interstate if desired.

Lard stearine may be used instead of either oleo stock or oleo stearine. In this case it would not be necessary to indicate that lard stearine was added.

This packer's trouble with soft lard may be due to the method of handling and if he does not already have a lard roll it may be advantageous to install a small one. This can be done at relatively low cost.

Branding S. P. Meats

Trouble with the brand on S. P. meats causing wrinkling is being experienced by one packer. He says:

Editor The National Provisioner:

Would you please send us any information you have on branding S. P. meats? We find that branding them after soaking causes the skin to wrinkle and makes the brand hard to read. When is the proper time to brand meats? We have an electric brander.

In branding meat the usual practice is to place the meat, after it is washed, skin side up on the table, then go over it thoroughly with a bell scraper to dry it and to remove all trace of slime or scurf. This will put it in the best possible condition for branding.

The electric branding iron should make a clean and attractive mark. If ink is used, care should be taken to see that the ink is of proper consistency, so that the brand will show up clearly on the dried surface.

The trouble this packer is having may be due to the fact that the iron is too hot, which might cause the skin to pucker or wrinkle. Some resistance, such as an electric light globe in the circuit, might be tried to reduce the heat.

Some packers use indelible ink. Immediately after washing the meat is dried by scraping and the brand is applied with a rubber stamp. It is then dried or set by heat, although it can be allowed to dry without artificial heat. In any event, the ink should be dry before the meats are handled further, to prevent smearing. These ink brands show up clearly after the meat has been smoked.

CHECK UP ON TRADEMARKS.

The life of a trademark is 20 years. Packers having trademarks for longer periods would do well to check up on their expiration dates and file application for renewal within 90 days of these dates. The Institute of American Meat Packers suggests that companies which have acquired subsidiaries or which have merged with other companies may wish to go over their trademark registrations for the purpose of determining whether assignments of the registrations have been recorded in the Patent Office.

Do you know how to build your hide pack to avoid shrinkage and keep your hides in No. 1 condition? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

How's Your Tank House?

Don't let inedible offal lie around the plant for hours before it goes to the tank.

If you do the place will smell to "high heaven."

Cook everything promptly.

Where the plant is small and accumulation slow, arrange the kill so that offal can get to the tank in a reasonable length of time.

Don't think, just because you don't notice the smell around your plant, that no one else does.

The tank house can give the whole plant a bad name if improperly operated.

Keep the plant cleaned up all the time. Then adopt modern means to overcome unpleasant odors unavoidable in processing.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Springfield Provision Co., Brightwood, Mass. For lard, eggs, ham, bacon, smoked shoulders, smoked rib ends and meat loaf. Trade mark: BRIGHTWOOD. Claims use since April 1, 1929. Application serial No. 301,519.

The Visking Corporation, Chicago, Ill. For sausage casings. Trade mark: VIS superimposed on a head within a circle. Claims use since June 1, 1930. Application serial No. 302,707.



The Visking Corporation, Chicago, Ill. For sausage casings. Trade mark: VISKING. Claims use since June 1, 1928. Application serial No. 303,410.

Chappel Bros., Inc., Rockford, Ill. For prepared food for dogs, cats and other carnivorous animals. Trade mark: KEN-L-BISKIT. Claims use since April 28, 1929. Application serial No. 304,188.

KEN-L-BISKIT

TRADE MARKS GRANTED.

Oscar Mayer & Co., Inc., doing business as Oscar Mayer's, Chicago, Ill. For frankfurters. Trade mark: OSCAR MAYER'S. "THE ARISTOCRAT OF FRANKFURTS." Filed February 19, 1930. No. 274,828.

F. G. Vogt & Sons, Inc., Philadelphia, Pa. For sliced meats—namely sliced bacon. Trade mark: VOGT'S in a circle from which ribbons extend on two sides. Filed March 24, 1930. No. 274,906.

LABELS.

Eugene J. Petrosemolo, New York City. For foods, particularly on sausage. Title: SALAMI CITTERIO. Published September 1, 1929. No. 37,816.

Lazar's Kosher Sausage Factory, Chicago, Ill. For kosher sausage. Title: LAZAR'S KOSHER SAUSAGE FACTORY. Published January 2, 1930. No. 37,984.

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ing new ones. Glad to have
you drop in any time for a
little friendly visit.

C. CARR SHERMAN

A Page for the Packer Salesman

Good Sales Conduct Is Essential to Get Best Results From One's Territory

The meat salesman sometimes wonders why he is unable to do business with certain retailers on whom he calls.

It probably never occurs to him that his conduct and mannerisms may be to blame.

In the following letter a retailer tells of ways salesmen annoy him. He says:

Editor THE NATIONAL PROVISIONER:

I am a retail meat dealer and have been a subscriber to THE NATIONAL PROVISIONER for many years. I am particularly interested in the Retail Section and in the Salesman's Page, for I once sold packinghouse products before I bought my present business.

While in selling work I often wished I knew what was going on in the mind of the man I was trying to sell, how he regarded me and my sales efforts, what appeals would interest him most and get me an order and what I must do to become friendly with those on whom I called.

Since becoming a meat buyer instead of a seller the picture has changed greatly. I can see in the salesmen who call on me many of the faults I must have possessed and which no doubt caused me loss of business.

There is much published telling salesmen what to do to get business, but very little about what they must not do to get it. And it occurred to me it would be interesting, and perhaps of some worth, if salesmen were to hear this side from one who talks to eight or ten salesmen a day.

Some salesmen I like; some I do not. That I refuse to do business with some who call on me is not that I dislike them personally, but that they use methods that do not appeal or please me. If I react in this manner perhaps other retailers do also.

I don't like—

- 1—Over-insistence on the part of a salesman.
- 2—Loafing in my store.
- 3—Efforts to be smart.
- 4—An air of superiority.
- 5—Undue familiarity—a slap on the back for example.
- 6—Taking up my time on subjects foreign to business when I am busy.
- 7—A crepe hanger.
- 8—A sloppy appearance.
- 9—Discourtesy.



- 10—Using my telephone for purposes other than business.
- 11—Efforts to engage the women clerks in conversation or to make dates with them.
- 12—Efforts to get my business on any basis but a business one.
- 13—To be doubted when I say I am not in the market for any packinghouse products.
- 14—To be told or have it inferred I do not use good judgment in my purchasing.
- 15—Prying into my box and show cases.
- 16—To be asked questions about my business and my private affairs.
- 17—To do business with a salesman who is not familiar with his line and whose sole selling efforts consist of superlatives regarding his firm's products and service.
- 18—To have to listen to stale or off-color jokes.
- 19—To be interrupted when I am waiting on a customer or answering the telephone.
- 20—To be greeted loudly when customers are in the store.
- 21—A salesman to park his car directly in front of my door and in a location that might inconvenience a customer.
- 22—A salesman to pull out his order book and poised his pencil before he knows that he is to get an order.
- 23—A stranger to solicit my business over the telephone.

These things annoy me. Perhaps if another retailer were asked for a similar list it would be altogether different. There is no accounting for human nature.

The point I am trying to make is that it pays the salesman to watch his step when dealing with customers, and to remember that in a business like ours, where good products can be bought from many firms, personality and good conduct are of some importance in influencing sales.

Yours very truly,
MEAT RETAILER.

DON'T KNOCK COMPETITORS.

"I learned long ago," one meat salesman says, "that it is poor business to knock a competitor or a competitor's products. The retailer may think the brands I am knocking are the best, and anything I might say would be a direct reflection on his judgment. This would cause resentment which would be directed against me, and naturally would not help my chances of doing business with the dealer.

"It is better policy, I believe, to praise our products and at the same time flatter the retailer. This can be done. Then, instead of being sore at the salesman, the retailer thinks he is a pretty nice fellow, and will be more disposed to give him an order.

"Instead of saying our meats are the best, I like to say that we think they are pretty good, and that we are doing our best to put the highest quality into them. I tell the retailer that it is a waste of time for me to tell him these things, because he is an experienced meat man and a good judge of meats and can see for himself just how good our brands are. The average dealer likes this kind of talk and it injures no one."

WINDOW DISPLAY MATERIAL.

Advertising display matter sent to retail meat stores and not used is wasted. But of greater concern is the fact that the sales advertising matter might create are never made.

Meat salesmen have a direct interest in seeing that retailers use the window display material, counter cards, posters, etc., sent by the plant to the stores at which the salesmen call, for in addition to aiding the retailer increase his sales, this advertising also aids the salesmen to increase their tonnage.

It is particularly desirable that such material get into the show windows, for then it is attracting the attention of people who may not be patrons of the particular stores and who may not buy the brands the salesmen sell.

Of all the people who pass a show window, 14.3 per cent stop to look, according to a survey made recently. The percentage of gazers is largest in cities of 25,000 to 100,000.

Of the men who pass a window display, 10.3 per cent stop and look, while of women 15.5 per cent were found to be attracted.

Are your questions answered here?

AUTHORITIES ON HEATING, COOLING AND AIR CONDITIONING
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...The value of TIME

COULD Seagrave have driven two hundred miles an hour in a 1902 model automobile? Could Lindbergh have flown the Atlantic in a 1910 model airplane? Could television be accomplished with a 1920 radio set? One element alone prevented: time—time the essential, though unseen, element necessary to evolve highly organized mechanisms from crude beginnings.

York engineers pioneered the floor intake Unit Heater, operating on principles universally accepted today. To York's research facilities and wide engineering experience has been added the factor of TIME to develop and perfect this type of equipment. It is but natural, therefore, to find in York Heat Diffusing-Units the niceties of design and construction that increase their operating efficiency.

In purchasing any York product you obtain not only equipment of such unquestioned merit as to be adopted by leaders of industry in every line, but also advice based on previous solutions of problems relating to every phase of heating, cooling, and air-conditioning. Since York produces both floor mounted and overhead types of equipment, there is never any need for a York engineer-salesman to interpret the facts other than in an unbiased way.

Before making your final decision on any type of equipment, a York engineer-salesman will be glad to submit recommendations on how York would tackle the job in your plant. These men are conveniently available for consultation in all principal cities. York Heating & Ventilating Corp'n, 1569 Sansom Street, Philadelphia.

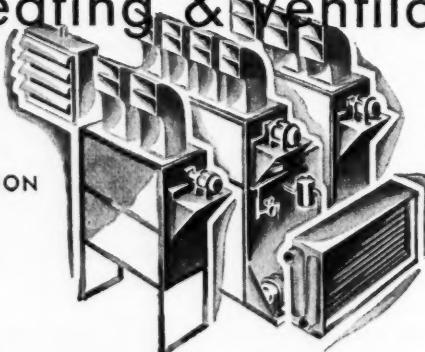
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Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

COMPRESSOR OPERATION NOTES.

Refrigerants which boil at pressure below atmosphere do not require pressure type containers, and they enable a compressor to be opened up for inspection without first pumping out; but the large volumes which are pumped render compression in a reciprocating machine uneconomical on account of large size and therefore excessive friction.

Rotary compressors have been in extensive use with moderately bulky refrigerants, principally ethyl chloride, but these are actually piston type compressors with rotating instead of reciprocating pistons, and are rather uneconomical in horse power, since the bearings have to carry the delivery pressure applied over practically the whole of the projected surface of the drum.

Compressors operating on the centrifugal principle are of similar construction and general design to multi-stage centrifugal pumps and air compressors, and are particularly suitable for handling bulky refrigerants when used for high temperature refrigeration which does not entail large differences of pressures. The condenser and evaporator are preferably of the shell and tube type, low volatility and low pressure differences being compensated by pump circulation of the refrigerant in the evaporator, sprinkling it over the outside of the water or brine tubes.

When the refrigeration duty is reduced, the capacity of a centrifugal compressor can be reduced by increasing the pressure head by means of restricting the flow of condensing water, thus making use of the characteristic feature of all centrifugal machines—that the volume handled varies inversely as the head. However, the economy of this method of reducing capacity is questionable, for although the water consumption is less, the power consumption per ton refrigeration is increased.

Variable capacity in refrigerating plants, either for long or short working periods, is often required, particularly in industrial applications. In all plants where power is charged on a maximum demand basis, it is an advantage, as the compressor can be started up at low capacity, with low load, and then adjusted to normal working conditions.

Variable clearance is an effective and economical means of reducing capacity within limits. The i.h.p. is reduced almost in proportion to the reduced capacity, though the friction horse power remains at its full value. A large clearance is found to place a strain on the stability of a refrigerant, create turbulence, and increase floating heat—thereby reducing thermal efficiency. More-

over, a slight variation in the working of the plant has a greater effect on the capacity of a compressor than is the case with a normal amount of clearance.

By far the best method of varying capacity, according to the author's notion, is by the use of variable speed power units. Where the motive power is steam, oil or gas, speed can easily be regulated. Where electricity is the power used, it is very advantageous to install variable speed motors. There are types of both D. C. and A. C. motors on the market which give finely graduated variable speeds without any appreciable loss of electrical efficiency at the slower speeds (though care is needed in purchasing to ensure this latter point in the case of A. C. motors).—Refrigerating Engineering.

REFRIGERATION NOTES.

Pure Ice & Cold Storage Co., Lake Charles, La., has been incorporated with a capital stock of \$40,000. The company will build a cold storage plant, the first unit of which will have 12,000 cu. ft. of cold storage space and 20 tons ice-making capacity daily.

Southwestern Food & Refrigerating Co., Pampa, Tex., is considering the erection of a cold storage and ice manufacturing plant.

The Borden Co., New York City, has purchased the cold storage plant of the Anheuser-Busch Ice & Cold Storage Co.

Harry C. Worden, J. A. Sprint and J. F. Wilson have purchased the Berkeley Springs Ice & Cold Storage Co., Berkeley Springs, W. Va.

The Indian River Sub Exchange has plans for the construction of a fruit packing, pre-cooling, cold storage and canning plant in Fort Pierce, Fla. It will cost about \$650,000.

Application of the Los Angeles Fish & Oyster Co. for the erection of a refrigerating plant at Berth 20, Los Angeles harbor, has been approved by the Los Angeles Harbor Commission.

A cold storage and distributing plant in the North Beach District, San Francisco, Calif., is planned by the General Petroleum Corp.

Petaluma Ice & Cold Storage has let a contract for the construction of an ice and cold storage plant in Petaluma, Calif.

Plans have been made for the organization of the Florida Food Corp. and the construction of a cold storage warehouse in Fort Pierce, Fla. The plant will cost \$500,000.

A contract for an addition to its plant has been let by the Beebe Cold Storage Corp., Sabot, Va.

Alabama Refrigerating Co., Birmingham, Ala., has been incorporated by Evans Dunn, George W. Patterson and Lida Luckett.

A cold storage building has been erected in Portland, Me., by the Dirigo Fish Co.

Additional refrigerating equipment has been installed in the plant of Green & Baker, Meadville, Md.

NEW PEACH FREEZING PLANTS.

Ralph V. Grayson, vice-president of the Polar Products Co., Inc., Monticello, Ga., operating peach freezing plants, has announced that two or three additional plants will be erected this fall and winter. The locations of the plants have not been made public.

USING REFRIGERATED TRUCKS.

A fleet of 29 refrigerated trucks has been placed in service recently by Daniel Bros., meat packers, Columbia City, Ind. The bodies are refrigerated with ice and salt, measure 6 by 9 by 6 ft. and maintain a summer temperature of 44 degs.

The bodies are finished in the regulation Daniel Bros. red with gold lettering, and bear the "Aristocrat Brand," which is becoming increasingly popular in the cities and towns of northern Indiana. They are insulated with Celotex and mineral wool.

STOCKING PRE-CUT MEATS.

A grocer in Downers Grove, Ill., who never before handled meats, is planning to install a low temperature showcase and stock quick-frozen, packaged meats.

A small grocer in Chicago recently stocked quick-frozen meats. His sales are averaging about \$350 a week. He had not sold meats previously.

In addition to this extra volume, this retailer says, the new merchandise is attracting new customers to the store. Besides buying quick-frozen meats, these customers are purchasing their other food needs.

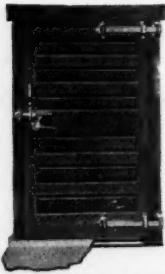
The food dealer who has not previously sold meats seems to be more receptive to the pre-cut packaged meat idea than are retailers who now deal in meats. And when these dealers stock pre-cut, packaged meats, the business they do reduces the volume being done by the dealers who have not stocked this new merchandise.

STORAGE STOCKS ARE LOW.

Total cold storage holdings of creamery butter, poultry, meats, and lard on October 1 were less than holdings on October 1 a year ago, and below the average holdings on that date for the past five years, according to the cold storage report of the Bureau of Agricultural Economics, U. S. Department of Agriculture.

Stocks of creamery butter on October 1 are reported at 130,753,000 pounds compared with 158,541,000 pounds on October 1, 1929, and a five-year aver-

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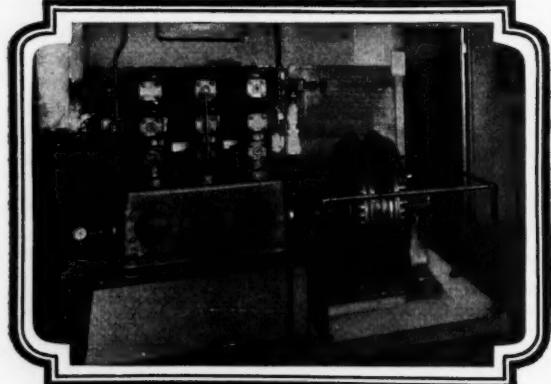
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age of 134,704,000 pounds on that date. Total holdings of frozen poultry are given as 46,912,000 pounds compared with 61,976,000 pounds last October 1, an a five year average of 47,574,000 pounds.

The quantity of meats in storage is reported at 592,704,000 pounds compared with 732,556,000 pounds a year ago, and an October 1 five-year average of 644,459,000 pounds. Lard stocks show a marked difference in that holdings on October 1 were 59,530,000 pounds compared with 153,690,000 pounds last October, and a five-year average of 115,188,000 pounds.

Holdings of case eggs are reported at 9,169,000 cases compared with 7,195,000 cases a year ago. There were 496,000 barrels of apples in storage October 1 compared with 735,000 barrels a year ago; 1,956,000 boxes of apples compared with 901,000 boxes last year, and 1,800,000 bushel baskets of apples compared with 1,793,000 bushel baskets last year. Frozen and preserved fruits in storage aggregated 80,781,000 pounds on October 1 compared with 61,348,000 pounds a year ago.

PACKERS' DECREE HEARING.

(Continued from page 22.)

than the large packers. The branch house system of distribution in packing, practiced by the large packers, is not such a good method of business any more."

The Texas and Southwestern Cattle Raisers Association and the Kansas Live Stock Association, although denied petitions to intervene at the opening of the hearings, again petitioned for permission to intervene or to be heard as friends of the court. Their petition is based on their ability to present "facts and reasons which the court ought to hear and consider in connection with the modification of the decree."

These associations claim that their members are prevented from securing a stable and adequate return for their livestock due to the high costs of distribution which the products of livestock must bear, and that the decree is a most harmful barrier to the economical distribution of meats and other food products.

Federal Inspection Situation.

In the course of his testimony, F. E. Mollin, secretary of the American National Livestock Association, said that the spread between the producer and the consumer in the livestock business slows up consumption and stimulates a bargain sale which backs up onto the producers unfavorably. In the course of cross questioning he said that there was very little difference between packer-owned and other livestock yards, but that his organization felt that the packer should not be permitted to own livestock yards because a neutrality between the buyer and seller, on which the market can be operated, should prevail.

THE NATIONAL PROVISIONER

The non-federally inspected packer has an advantage over the inspected packer in the local market, Abraham Goldberg, president of the Alabama Packing Co., Birmingham, Ala., said during his testimony as a witness for the packers. He said it would require an investment of from \$75,000 to \$100,000 to put his plant in condition for federal inspection.

"Competition No Disadvantage."

Andrew P. Miller, vice-president and general manager of the American Packing & Provision Co., Ogden, Utah, said that his company sold its products in competition with the larger packers "at no apparent disadvantage to us." The competition is keen and clean. He felt, however, that non-federally inspected plants had an advantage over the federal-inspected houses, because their investment is not as great compared with their volume.

Mr. Miller said that his company did not retail and had no desire to do so. He was of the opinion that if the larger packers entered into retailing his company would be placed at an advantage provided the other markets were left to the smaller packers.

A similar attitude was expressed by George W. Heil, president of the Heil Packing Co., St. Louis, Mo., regarding the competition of the uninspected packer. He felt that the entrance of the large packers into the retail business would be detrimental to his organization by restricting outlets. His organization does not retail.

The first report on the present hearings for modification of the consent decree appeared in THE NATIONAL PROVISIONER of October 11. Further reports will appear in future issues.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on October 1, 1930, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Oct. 1, 1930. M lbs.	Oct. 1, 1929. M lbs.	Oct. 1, 5-yr. av. M lbs.
Broilers	11,894	18,234	13,189
Fryers	2,771	2,763	...
Roasters	5,420	6,929	8,172
Fowls	5,573	8,311	5,605
Turkeys	3,656	5,173	4,987
Miscellaneous	17,598	20,566	15,621
Total	46,912	61,976	47,574

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in cold storage warehouses and meat packing plants in the United States on October 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, were as follows:

	Oct. 1, '30. Lbs.	Sept. 1, '30. Lbs.	Oct. 1, '29. Lbs.
Beef, frozen	43,569,000	42,433,000	25,187,000
In cure	9,237,060	9,017,000	9,553,000
Cured	7,329,000	8,305,000	8,556,000
Pork, frozen	92,239,000	124,048,000	96,387,000
D. S. in cure	36,861,000	50,165,000	65,589,000
D. S. cured	34,342,000	47,072,000	69,960,000
S. P. in cure	163,333,000	189,155,000	179,4,000
S. P. cured	120,798,000	139,919,000	129,790,000
Lamb and Mutton, frozen	4,298,000	3,977,000	2,313,000
Misch. Meats	80,698,000	84,324,000	57,631,000
Lard	59,530,000	88,868,000	115,188,000

Product placed in cure during:

Sept., 1930.	Sept. 29.
D. S. pork placed in cure	43,190,000
S. P. pork placed in cure	127,215,000
Pork, frozen	149,200,000

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on October 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, are as follows:

	Oct. 1, 1930. M lbs.	Oct. 1, 1929. M lbs.	Oct. 1, 5-yr. av. M lbs.
Butter, creamery	130,753	158,541	134,704
Cheese, American	85,108	84,815	77,666
Cheese, Swiss	8,038	7,780	7,650
Cheese, brick & Munster	786	800	1,532
Cheese, Limburger	1,417	1,544	1,680
Cheese, all other	8,358	7,910	7,369
Eggs, cases	9,109	7,195	8,071
Eggs, frozen	106,447	81,541	66,073

SHANTUNG HOG CASINGS.

The total value of the exports of hog casings from the Chefoo consular district during the quarter ending June 30 amounted to only \$3,918, which was a decrease of \$1,330 compared with the corresponding period of the previous year. Difficulty is still being experienced in passing the disinfection regulations promulgated in the United States some time ago.

Eastern Shantung (Chefoo consular district) is noted for the high quality of its hog casings, which are generally free from veins and other defects and are of a very thin texture, being taken from very young hogs.



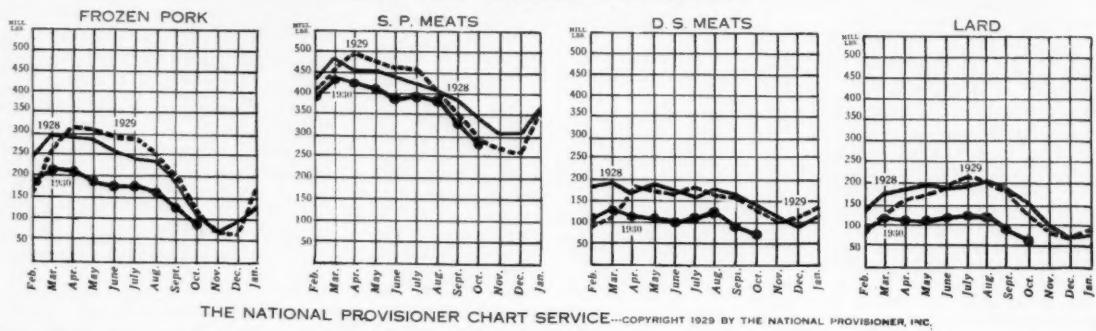
U. S. COLD STORAGE CO. OFFERS PACKER FACILITIES IN DETROIT.

The United States Cold Storage Corporation has taken over the Great Lakes Terminal Warehouse, Detroit, Mich., thereby extending its storage and curing facilities to packers in the Detroit territory. The plant is located on the Michigan Central Railroad, at Wabash and Baker Sts.

Upon completion of the warehouse now under construction in Atlanta, Ga., the total capacity of warehouses operated by U. S. Cold Storage Co. will be over 25,000,000 cubic feet.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of storage stocks of pork meats and lard during the first nine months of 1930, compared with the trends of the two earlier years.

Stocks of meat and lard in cold storage continued to decline during September. This was the usual seasonal decline, and in the case of frozen pork and lard it was not quite so sharp in September as in the same months one and two years ago. Frozen pork stocks on October 1 were close to the five-year average on that date, dry salt meat and lard stocks were only slightly more than half those of the five-year period, and pickled meats were some 25,000,000 lbs. lower.

Consumptive outlet continued good, sufficient to prevent any accumulation in stocks. The run of hogs during the month was only slightly less than that of the same period a year ago, but the total meats going to storage during September totaled some 40,000,000 lbs. less.

During September practically the same amount of meat was put in the freezer as in September, 1929. At the same time considerable product moved out of the freezer, much of this activity being in frozen bellies. The high prices of pork loins during the month, and the scarcity of some averages, resulted in good demand for frozen loins.

The weather was hot during much of September in many sections of the country, and pickled meats were in good demand throughout the month. Consumptive outlets were good, as is evidenced by the decline in stocks and the fact that over 20,000,000 lbs. less product went into cure this September than in September, 1929.

The supply of dry salt meats in storage has been very light, and this was helped further by the relatively small percentage of heavy hogs marketed during the month and a fairly good distributive trade at steady prices.

The decline in the lard stocks was purely seasonal, being influenced by the light run of hogs and a fair consumptive outlet. There has been a decline in the export outlet for lard, but stocks at most ports on the Continent and in the United Kingdom are very small.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on October 14, 1930:

Oct. 14, Sept. 30, Oct. 14, 1930. 1930. 1929.

	Frozen	S. P.	D. S.	Lard.
Mess pork, new, made since Oct. 1, '30, brls...	55			
Mess pork, made Oct. 1, '29, to Oct. 1, '30, brls.	221	260	735	
P. S. lard, made since Oct. 1, '30, lbs.	1,062,574		2,273,228	
P. S. lard, made Oct. 1, '29 to Oct. 1, '30, lbs.	13,837,030	22,063,079	54,311,525	
Other kinds of lard, lbs.	3,732,615	4,928,074	11,503,727	
Short rib sides, made previous to Oct. 1, 1930, lbs.				171,901
D. S. clear bellies, made since Oct. 1, 1930, lbs.	1,770,926		3,286,433	
D. S. clear bellies, made previous to Oct. 1, 1930, lbs.	3,839,977	7,952,044	17,227,428	
D. S. rib bellies, made since Oct. 1, 1930, lbs.	308,117		287,943	
D. S. rib bellies, made previous to Oct. 1, 1930, lbs.	1,306,749	2,750,570	1,714,212	
Extra short clear sides, made since Oct. 1, 1930, lbs.	16,508		5,300	
Extra short clear sides, made previous to Oct. 1, 1930, lbs.	58,536	86,923	153,505	

CANADIAN MEAT EXPORTS.

Exports of meats and lard from Canada in August, 1930, according to the Dominion Bureau of Statistics, with comparisons, were as follows:

	—Aug., 1930.—	—Aug., 1929.—
	Lbs. Value.	Lbs. Value.
Beef, fresh...	183,890 \$30,545	4,760,800 \$770,363
Bacon and hams, cured...	2,169,000 330,188	2,400,600 608,581
Pork, pickled in brls...	247,000 31,590	180,800 10,304
Other meats, n. o. p...	282,200 42,001	430,300 61,730
Mutton and lamb, fresh...	3,600 938	32,200 8,125
Pork, fresh...	62,400 15,265	352,200 61,704
Canned meats, n. o. p...	10,334 2,435	10,225 2,544
Pork, dry salted...	96,600 19,233	464,400 89,337
Beef, pickled in barrels...	25,800 1,524	98,700 15,037
Lard...	5,000 918	206,700 36,800
Lard compound...	71,300 7,676	17,409 2,446
Sausage casings...	37,087	60,064

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Oct. 1 to Oct. 15, 1930, totaled 8,516,245 lbs.; tallow, none; greases, 224,000 lbs.; stearine, 28,000 lbs.

STOCKS IN COLD STORAGE.

The figures for storage stocks on the close of business on October 14, 1930, which the chart on this page is based, are as follows:

	Frozen	S. P.	D. S.	Lard.
Lbs. (000 omitted).				
Jan.	57,900	294,642	119,017	42,478
Feb.	98,811	310,726	138,105	64,187
Mar.	111,115	345,724	144,071	51,157
Apr.	129,259	346,049	151,286	92,108
May	124,569	320,905	140,324	98,365
June	117,366	320,505	136,801	100,824
July	120,707	334,305	148,164	120,527
Aug.	133,107	340,687	168,882	153,572
Sept.	119,994	330,326	172,766	151,233
Oct.	77,673	293,106	143,572	105,558
Nov.	49,376	257,726	98,521	72,355
Dec.	55,294	267,787	67,000	46,826

	Frozen	S. P.	D. S.	Lard.
Lbs. (000 omitted).				
Jan.	97,650	306,904	68,203	49,902
Feb.	149,863	352,642	101,156	86,305
Mar.	177,876	362,642	124,714	77,103
Apr.	183,343	418,724	129,598	92,090
May	204,604	435,967	129,611	96,611
June	211,484	432,492	143,092	111,775
July	220,685	444,778	167,248	140,250
Aug.	214,428	447,752	185,963	138,029
Sept.	180,979	407,511	171,521	107,909
Oct.	126,881	341,460	140,417	118,174
Nov.	76,188	290,261	100,646	71,000
Dec.	65,040	277,382	77,145	45,503

	Frozen	S. P.	D. S.	Lard.
Lbs. (000 omitted).				
Jan.	165,221	370,442	119,497	83,780
Feb.	233,707	460,206	159,709	121,354
Mar.	322,542	494,747	177,887	164,755
Apr.	323,408	496,322	178,012	164,506
May	306,951	480,069	173,052	173,088
June	289,825	458,878	169,063	186,073
July	285,720	453,342	174,908	214,465
Aug.	245,714	408,998	164,473	204,939
Sept.	174,206	352,630	155,533	178,226
Oct.	103,748	285,553	125,904	126,810
Nov.	66,040	264,317	101,123	82,432
Dec.	66,598	263,712	101,183	67,015

	Frozen	S. P.	D. S.	Lard.
Lbs. (000 omitted).				
Jan.	165,811	375,217	143,011	85,217
Feb.	245,708	424,921	107,531	149,599
Mar.	320,050	494,910	179,770	173,804
Apr.	280,754	453,612	178,595	170,428
May	285,110	438,808	185,580	184,748
June	256,291	443,044	171,450	183,490
July	247,815	430,317	163,803	199,699
Aug.	229,930	382,571	172,294	203,931
Sept.	176,131	382,750	160,519	170,899
Oct.	119,204	342,038	139,258	153,690
Nov.	75,910	304,400	111,062	99,845
Dec.	84,667	316,280	88,782	88,517

	Frozen	S. P.	D. S.	Lard.
Lbs. (000 omitted).				
Jan.	145,078	368,126	107,782	82,008
Feb.	178,766	392,915	116,508	92,676
Mar.	217,942	443,882	123,740	111,914
Apr.	206,417	430,926	115,653	105,067
May	189,692	411,705	105,913	104,905
June	176,853	392,403	105,913	115,270
July	174,347	329,732	108,500	120,957
Aug.	157,842	379,732	111,477	118,923
Sept.	124,488	329,074	97,237	98,408
Oct.	92,239	284,151	71,203	59,530

Provision and Lard Markets

WEEKLY REVIEW

Market Quiet — Prices Steady — Hog Movement Fair—Shipping Demand Maintained—Cattle Movement Fair—Sheep Easier.

Developments in the livestock and products market the past week have been quite steady. There has been a fairly good movement of livestock to Chicago and other points. In the last few days the movement of hogs has been a little in excess of demand, but even under this condition there has been a firm tone to the market. There has been some evidence of weakness in cattle and also in sheep. As a whole, however, the situation is quite steady.

The average price is somewhat lower than earlier in the fall, but this is the reflection of the fall movement of livestock and means that the ordinary fall movement from the country is under way. In the present condition of the demand this may have considerable influence on values, particularly as the general trade situation is not satisfactory.

The shipping demand of fresh meat is large, however, and the past week there was an increase of over 30 per cent in the shipments of fresh meats from Chicago, but the demand for cut meats is rather disappointing. The shipments of cut meats last week were only 13,000,000 lbs. against 21,000,000 lbs. last year. Shipments of lard were 8,000,000 lbs., against nearly 13,000,000 lbs. The comparative figures of movement of cut meats and lard at Chicago for the year since November 1, last lacking 2 weeks, with comparisons for the previous period follows:

	Since Nov. 1, 1929.	Same period 1928.
Cut meat received	214,920,000	101,817,000
Lbs.	Lbs.	
Lard received	201,684,000	233,621,000
Cut meat shipped	787,687,000	1,063,173,000
Lard shipped	361,033,000	414,761,000

Hog Receipts Fall Off.

The decrease in shipments of products, reflects, to quite a large extent, the Chicago packing situation. Since March 1 this year the hogs packed at Chicago have been 3,649,000, against 3,883,000 last year.

The receipts of hogs at Western points for the past week were 449,000, against 450,000 last year. The receipts since March 1, this year, have been 16,440,000, against 16,567,000 last year.

The number of animals slaughtered under federal inspection shows a further decrease in hogs during September, but there was a gain in cattle and sheep.

Exports of hog products continue disappointing. The shipments for the past week were again below last year. The total of hams and shoulders since January 1 shows an aggregate of 100,702,000 lbs., a decrease of 4,095,000 lbs. Bacon exports have been 82,573,000 lbs., a decrease of 31,130,000 lbs.; exports of lard, 510,272,000 lbs., a decrease of 99,-805,000 lbs.; pickled pork, 23,882,000

lbs., a decrease of 10,000,000 lbs. The total decrease in meats in round figures is about 45,000,000 lbs. or the product of only 400,000 hogs, while the decrease in the lard exports is the equivalent of the product of nearly 3,000,000 hogs.

There has been very little change in the corn-hog ratio. The apparent profit in feeding hogs is the equivalent of 12 to 15 c a bushel on corn compared with last year, about the same on oats while the profit on feeding barley is much under last year. The low prices for grains has had a distinct bearing on the price for other feedstuffs.

Considering livestock prices the producers will make more favorable showing by selling the feedstuffs in the shape of livestock. There has been important importation of mill feeds this year from Europe and the Argentine. This has been quite a factor in the eastern market.

PORK—The market was moderately active and steady at New York. Mess

was quoted at \$32.50; family, \$34.50; fat backs, \$22.50@26.00.

LARD—Demand was fairly good and the market steady. At New York, prime western was quoted at \$12.25@12.35; middle western, \$12.05@12.15; refined continent, 12%; South American, 12%; Brazil kegs, 13%; New York City, 11%; compound, car lots, 10%; smaller lots, 10%.

At Chicago, regular lard in round lots was quoted 15c over October; loose lard, October price; leaf lard, 33½c over October.

See page 41 for later markets.

BEEF—The market at New York was steady with demand routine. Mess was quoted at \$20.00; packet, \$17.00@18.00; family, \$19.00@21.00; extra India mess, \$35.00@37.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

Product Values Almost Equal Hog Costs

Hog costs during the first four days of the week at Chicago averaged somewhat less than those of a week earlier. Prices were weaker during the first two days of the week but strengthened again on Wednesday and Thursday. The top for the week was \$10.10, with the highest average for any single day at \$9.55.

Well finished heavy hogs were in light supply with demand strong and prices higher. However, higher prices in some of the more important green cuts resulted in a fairly good cut-out showing where hogs were well bought and where killing costs were not too high.

Inspected slaughter for the marketing year ended October 1 was 7 per cent smaller than in the previous market year, but stocks on hand at the end of the year are considerably smaller. Again this indicates a good consumptive outlet for product even if it

did not move at satisfactory price levels at all times.

Receipts of hogs during the first four days of the week at the 11 principal markets of the country totaled 317,000 head, compared with 355,000 in the same days of last week, and 419,000 a year ago. Only a limited number of new crop hogs are in evidence, there being some indications that marketing may be somewhat delayed on finished hogs due to holding back on feeding operations because of uncertainties surrounding the corn crop.

In the following test on four weights of hogs, worked out on the basis of hog and product prices at Chicago during the first four days of the week, as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cut-out losses were small. However, where average costs were higher than those used or by-products credits were less, the showing will not be so good. Also where hogs were bought at the top of the average the showing will be less satisfactory. For this reason it is desirable that every packer work out his own test on the basis of conditions prevailing in his plant.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$2.11	\$2.10	\$2.13	\$2.05
Picnics	.59	.58	.56	.54
Boston butts	.71	.71	.71	.71
Pork loins (blade in)	2.12	1.95	1.70	1.48
Bellies	1.87	1.88	1.04	.41
Bellies, D. S.73	1.40
Fat backs, D. S.57	.70
Plated and jowls	.19	.22	.22	.27
Raw leaf	.22	.24	.25	.25
P. S. lard, rend. wt.	1.43	1.66	1.37	1.31
Spare ribs	.15	.18	.18	.13
Trimmings	.25	.25	.25	.25
Rough feet	.03	.03	.03	.03
Tails	.02	.01	.01	.01
Neck bones	.04	.03	.03	.03
Total cutting value	\$9.73	\$9.79	\$9.73	\$9.57
Total cutting yield	65.50%	66.75%	68.50%	70.00%
Crediting edible and inedible offal to the above total cutting values and deducting from these the live cost of hogs plus all expenses, the following results are shown:				
Loss per cwt.	\$.24	\$.20	\$.37	\$.48
Loss per hog	.41	.40	.88	1.37

TRADE GLEANINGS

Eastern Cotton Oil Co., Inc., Norfolk, Va., has increased its capital from \$1,750,000 to \$2,750,000.

Central Meat & Provision Co., New Orleans, La., has been incorporated with a capital stock of \$5,000.

Southland Cottonseed Products Co., Kansas City, Mo., has been incorporated with a capital stock of \$100,000.

Columbia Packing Co., 4101 South Union ave., Chicago, has been incorporated with a capital stock of \$10,000. Incorporators are Victor and Jennie Wollner, and Fred Manaster.

Geo. A. Hormel & Co., Austin, Minn., have let contract for a six-story plant addition with a ten-story tower. The structure, which will cost \$200,000, will be of brick and concrete, and it is expected that the work will be completed about December 1.

Davis Packing Co., Boise, Ida., recently reorganized and increased its capital stock to \$500,000. Plans have been made for expansion and improvements costing \$100,000. These will include increased storage space, a new cooling system, larger yards and additional equipment. Officers of the reorganized company are E. M. Rogers, president; W. A. Mendenhall, vice-president; Willard Burns, treasurer; S. F. Hartman, secretary. In the future the plant will have federal inspection.

GERMAN PROVISION MARKET.

Hog receipts at 14 German markets during September maintained the upward tendency of the past few months and were larger than a year ago, according to preliminary figures cabled to the U. S. Department of Agriculture. The season's total receipts to August 31 at those markets were only slightly below the corresponding 1928-29 figures.

Inspected slaughter figures for the current season to the same date were 6.3 per cent lower than a year ago, in spite of the fact that since June more hogs have been killed this season than last. Bacon imports into Germany, principally from the Netherlands, were larger in August than a year earlier, continuing the tendency of the current season to date.

By August 31, the season's total bacon imports had reached a level 59 per cent higher than for the first eleven months of the 1928-29 season.

The September upward movement in lard prices resulted in a Hamburg average of about \$13.87 per 100 pounds. That figure represented an increase of nearly \$1.00 over the August average, and almost equaled the average for September, 1929. The current average, however, was the lowest for any September of recent years. Light August imports contributed to the higher September price level.

The total August import of less than 13,000,000 pounds, largely from the United States, was below the relatively small figures of both July, 1930, and August, 1929. It was below the imports of any August in recent years and smaller than for any month since December, 1925.

Since March, 1930, lard imports into Germany have been smaller than for most of the corresponding months of

1929, a reversal of conditions prevailing earlier in the current season. The total season's imports to August 31, however, show an advance of 1.5 per cent over the corresponding eleven months of the 1928-29 season.

Indications are that, in spite of the prevailing low price of lard, substitute fats, especially those of vegetable origin, are offering increasing competition with lard in the German market.

CANADIAN MEAT IMPORTS.

Imports of meat and lard into Canada during August, 1930, with comparisons for the same period last year, are given by the Dominion Bureau of Statistics as follows:

	-Aug., 1930.-		-Aug., 1929.-	
	Lbs.	Value.	Lbs.	Value.
Beef, fresh, chilled or frozen	805,887	\$45,927	189,021	\$21,711
Mutton and lamb, fresh, chilled or frozen	26,509	3,249	256,531	41,770
Pork, fresh, chilled or frozen	55,635	4,926	98,559	14,058
Other meats, fresh, chilled or frozen	3,501	1,407	28,668	9,477
Bacon and hams, cured	815,269	113,232	1,147,045	172,682
Beef, pickled in brine	2,157	356	59,967	6,490
Cured meat, incl. poultry and game	501,317	60,955	518,370	72,285
Dried or smoked meats n. o. p.	11,574	3,622	16,467	5,527
Pork barrelled in brine	178,808	19,585	1,184,241	133,865
Pork, dry salted	43,000	6,226	271,191	38,448
Sausage	58,935	21,417	47,512	18,248
Lard	8,765	1,042	1,185	109
Lard compound	4,637	527	127,788	11,200
Sausage casings, not cleaned	1,334	16,044
Sausage casings, cleaned	230,705	98,201

JULY MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during July, 1930, are officially reported by the U. S. Bureau of Foreign and Domestic Commerce as follows:

	Lbs.	Value.
Beef, fresh	377,883	\$70,392
Beef, pickled or cured	1,539,152	162,609
Pork carcasses	115,678	16,948
Loins and other fresh pork	323,839	45,375
Wiltshire sides	249,273	31,406
Hams and shoulders	13,779,049	2,813,310
Bacon	5,358,844	860,056
Cumberland sides	267,907	49,957
Pickled pork	2,837,826	308,673
Mutton and lamb	123,252	20,442
Sausage	275,670	81,331
Lard	51,669,599	5,555,314
Neutral lard	772,143	85,406
Meat extracts	11,150	26,210

To non-contiguous countries: Alaska—Beef, fresh, 413,275 lbs.; beef, pickled or cured, 3,765 lbs.; mutton and lamb, 60,014 lbs.; sausage, 30,234 lbs.

Hawaii—Beef, fresh, 20,527 lbs.; beef, pickled or cured, 9,391 lbs.; pork carcasses, fresh or frozen, 21,536 lbs.; loins and other fresh pork, 85,511 lbs.; Wiltshire sides, 30 lbs.; Hams and shoulders, cured, 120,210 lbs.; bacon (except pickled), 50,057 lbs.; pickled pork, 5,965 lbs.; mutton and lamb, 20,566 lbs.; sausage, 50,869 lbs.; lard, 13,448 lbs.; meat extracts and bouillon cubes, 12 lbs.

Porto Rico—Beef, fresh, 11,640 lbs.; beef, pickled or cured, 585 lbs.; pork carcasses, fresh or frozen, 35 lbs.; loins and other fresh pork, 6,455 lbs.; Wiltshire sides, 30 lbs.; Hams and shoulders, cured, 355,599 lbs.; bacon (except pickled) 102,196 lbs.; pickled pork, 816,119 lbs.; mutton and lamb, 2,112 lbs.; sausage, 123,003 lbs.; lard, 1,891,489 lbs.; neutral lard, 15,100 lbs.

BRAZIL WANTS LARD.

Brazilian cables to the Department of Commerce indicate the probability of a greater demand for certain foreign foodstuffs, including lard, butter, condensed milk, rice, potatoes and beans. It is requested that exporters in the United States furnish c.i.f. quotations, in order that their prices might be on a basis with competitive prices of Europe, Argentina and Uruguay.

As a temporary proviso these commodities have been exempted from duty providing shipments are made prior to November 30 next.

Those exporters who may not have connections at the present time in Rio de Janeiro may wish to avail themselves of the services of the local office of the Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce, which is located at Avenida Rio Branco 109, Sala 20. The cable address of this office is "Amcomat." Through it exporters may be placed in touch with firms in Rio which "no doubt could utilize the quotations to their advantage."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended October 11, 1930, were as follows:

HAMS AND SHOULDERs INCLUDING WILTSHIRES.

	Week ended Oct. 11, 1930			
	Oct. 11, 1930.	Oct. 12, 1929.	Oct. 4, 1930.	Oct. 11, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,053	1,376	830	101,755
To Belgium	505	30	1,879
United Kingdom	505	1,247	622	81,354
Other Europe	13	629
Cuba	12	135	23	3,758
Other countries	523	164	185	14,135

BACON, INCLUDING CUMBERLANDS.

	Oct.	Oct.	Oct.	Oct.
	Oct. 11, 1930.	Oct. 12, 1929.	Oct. 4, 1930.	Oct. 11, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,053	1,376	830	101,755
To Belgium	505	30	1,879
United Kingdom	505	1,247	622	81,354
Other Europe	13	629
Cuba	12	135	23	3,758
Other countries	523	164	185	14,135

LARD.

	Oct.	Oct.	Oct.	Oct.
	Oct. 11, 1930.	Oct. 12, 1929.	Oct. 4, 1930.	Oct. 11, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	8,598	8,511	7,287	518,808
To Germany	1,404	1,679	613	89,914
Netherlands	224	684	613	30,609
United Kingdom	3,255	2,439	4,145	17,962
Other Europe	338	1,419	193	55,337
Cuba	1,388	1,570	1,351	57,519
Other countries	1,894	739	321	96,527

PICKLED PORK.

	Oct.	Oct.	Oct.	Oct.
	Oct. 11, 1930.	Oct. 12, 1929.	Oct. 4, 1930.	Oct. 11, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	130	242	129	24,012
To United Kingdom	5	9	26	3,207
Other Europe	2	9	1,303
Canada	64	190	92	5,930
Other countries	59	43	2	13,532

TOTAL EXPORTS BY PORTS.

	Week ended Oct. 11, 1930.			
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,063	841	8,596	130
Boston	378	232	932	5
Port Huron	238	43	1,601	63
Key West	1	1	551	7
New Orleans	424	5	1,307	52
New York	18	560	4,168	2
Philadelphia	17

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, M lbs.	Lard, pork, M lbs.
Exported to:	M lbs.	M lbs.
United Kingdom (Total)	505	482
Liverpool	232	213
London	67	19
Glasgow	97	174
Other United Kingdom	50	88
Porto Rico
Germany (Total)	1,494
Hamburg	1,330
Other Germany	164

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A fair volume of trading and an irregular market featured tallow in the East the past week. After some business was reported to have passed at New York at 5½@5¾c f.o.b. for extra, prices again sagged to new lows for the year and for the move, about 250,000 lbs. changing hands at 4¾c f.o.b. For a time demand was somewhat better, but apparently producers were unsettled when buyers showed a tendency to back away from offerings. At the low point, offerings were reported fair. The larger soapers were interested only at further concessions.

The irregularity in other commodities came in for some consideration, but the situation as a whole still appeared one where the buyer had the upper hand. As a result, some close observers of the situation were not looking for more than temporary rallies, although there was a feeling in many directions that the present levels were so low that further declines from this point would likely be small.

At New York, special was quoted at 4½@4¾c; extra, 4¾c; edible, 6½@6¾c nominal.

At Chicago, the market was easy with better grades relatively weak. Soapers' inquiry was fairly good for prime packers tallow, but demand for other grades was limited. Sellers were rather steady in their views. At Chicago, edible was quoted at 6½c; fancy, 5½c; prime packer, 5½c; No. 1, 4¾c; No. 2, 4c.

There was no London tallow auction this week. At Liverpool, Australian tallow shows little change. Prime was quoted at 31s and good mixed at 27s 6d.

STEARINE—The market was quiet but weaker in the East, oleo selling off to 8¾c New York. At Chicago, the market was barely steady, with oleo quoted at 8¼c.

OLEO OIL—The market was dull and weak, with interest routine. At New York, extra was quoted at 8½@8¾c; medium, 8½@8¾c; lower grade, 8c. At Chicago, demand was moderate, with extra quoted at 8¼c.

See page 41 for later markets.

LARD OIL—Demand was rather slow and confined to nearby positions, with trade on the whole generally light. Edible oil was quoted at 13½c; extra winter strained, 10¾c; extra, 10¾c; extra, No. 1, 10c; No. 1, 9¾c; No. 2, 9½c.

NEATSFOOT OIL—While demand is rather slow, there is no pressure of supplies and the market is holding steady. Pure oil was quoted at 12c; extra, 10¾c; No. 1, 10c; cold test, 6¾c.

GREASES—Aside from a little business in house grease at prices reported as high as 4¾c, demand generally was limited. The weakness in tallow is having considerable effect on consumers, and trade is disposed to go slow for the time being pending developments. At New York, yellow and house were quoted at 4½@4¾c; A white, 4¾@5c; B white, 4½@4¾c; choice white, 6½@6¾c.

At Chicago, there were reports of some good inquiry for yellow greases for nearby and forward shipment, but business generally was reported as slow. At Chicago, choice white was quoted at 5½@5¾c; A white, 5¾c; B white, 4¾c; yellow, 4½@4¾c; brown, 4c.

By-Products Markets

Chicago, October 16, 1930.

Blood.

Domestic blood is quoted at \$3.75. The market is easy.

Unit	Ammonia.
Ground and unground.	\$3.75@3.85

Digester Feed Tankage Materials.

The demand continues slow. Best grades at Chicago are offered at \$4.00 & 10c.

Unit Ammonia.

Unground, 11½ to 12% ammonia.	\$3.75@4.00 & 10
Unground, 6 to 8% ammonia.	3.00@3.25 & 10
Liquid stick.	3.25@3.50
Steam bone meal, special feeding, per ton.	38.00@40.00

Packinghouse Feeds.

Product is in fair demand. Prices are quoted on carload basis, f.o.b. producing points.

Per Ton.

Digester tankage, meat meal.	\$ @0.00
Meat and bone scraps, 50%.	@@0.00

Fertilizer Materials.

The market for fertilizer materials continues quiet and featureless. Producers are asking \$2.70 & 10c, f.o.b. Chicago.

Unit Ammonia.

High grd. ground, 10@11% am.	\$ 2.70@ 2.80 & 10
Low grd., and ungrd., 6-8% am.	2.40@ 2.40 & 10
Bone tankage, low grd., per ton.	16.00@18.00
Hoof meal.	2.85@ 2.90

Cracklings.

The crackling market is easy and shows little change. Demand continues quiet. Prices are nominal.

Per Ton.

Hard pressed and exp. unground, per unit protein.	\$.80@ .90
Soft prsd. pork, ac. grease & quality	50.00@55.00
Soft prsd. beef, ac. grease & quality	45.00@50.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding.	\$ @32.00
Steam, ground, 3 & 50.	27.00@28.00
Steam, unground, 3 & 50.	25.00@26.00

Gelatine and Glue Stocks.

Market continues featureless. Few offerings are being made. Buyers show little interest.

Per Ton.

Kip stock.	\$35.00@38.00
Calif stock.	42.00@45.00
Hide trimmings.	30.00@31.00
Horn pits.	29.00@31.00
Cattle jaws, skulls and knuckles.	30.00@31.00
Sinews, plazles.	30.00@31.00
Pig skin scrapes and trim., per lb.	3½@4c

Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade.	\$85.00@100.00
Mfg. skin bones.	50.00@ 70.00
Cattle hoofs.	25.00@ 30.00
Junk bones.	17.00@ 18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

There is practically no interest. There has been no trading as yet in winter hair. Prices are nominal.

Cow and field dried.	1½@ 1½c
Processed, grey, summer, per lb.	2 @ 2c
Processed, grey, winter, per lb.	4 @ 4c
Cattle switches, each.	1½@ 2½c

* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Oct. 15, 1930.—Ground tankage was sold in a limited way at \$3.50 and 10c basis, New York, which is the present quotation. Unground tankage is lower, and no recent sales have been made of desirable product. A good grade is being held at \$3.40 and 10c, which is above buyer's views. No doubt if there is any accumulation a lower price will be accepted.

Unground cracklings are lower in price, and the feeding markets in general are quite some lower in price than two weeks ago.

Stocks of dried blood at New York are cleaned up with no offerings at present.

LARD IN THE UNITED KINGDOM.

The somewhat seasonal advance in foreign lard prices in September brought Liverpool values to an average of about \$13.16. That figure was 59 cents above the July average, but slightly below last year's relatively low average. Liverpool stocks on October 1 were much smaller than a month earlier, and the lowest since April 1, 1927.

It appears that the lower prices prevailing this season have encouraged the consumption of lard in the United Kingdom, since stocks have remained only moderate in spite of imports having more than equaled those of last season. The August imports were smaller than in either July, 1930, or August, 1929, but the eleven months' total as of August 31, 1930, was more than 2,000,000 pounds larger than the corresponding 1928-29 figure.

The current season's total so far is 6 per cent larger than the average for the first eleven months of the seasons 1924-25 to 1928-29, and 32.8 per cent above the corresponding pre-war average.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

October 18, 1930.

HOW COTTONSEED IS PRICED.

Testimony taken at the opening of the Federal Trade Commission hearings for investigation of cottonseed prices at Raleigh, N. C., indicated that about 68 per cent of the cotton seed sold in North Carolina was handled by four companies, the Buckeye, MacNair, Southern and Eastern, each of which owns several cotton seed oil or fertilizer companies in the state. About 95 per cent of all seed sold in the state was through mills associated with the National Cottonseed Products Association, it was developed in the testimony.

It was also revealed that prices paid for cotton seed by the oil company are arrived at by the calculation of overhead, operating and other expenses per ton (based on estimated tonnage to be handled during season), plus a reasonable "spread," or profit. This total, deducted from what the companies can receive for their products, gives the approximate price to be paid the seller of seed.

This "spread" ranges up to \$2.50 a ton. Of the 261,000 tons of cotton seed sold by North Carolina growers last year, 256,000 were bought by mills which are members of the national association.

The hearings in Raleigh are expected to last two weeks. Testimony covering the operation of cottonseed oil plants in North Carolina and Virginia will be taken. Officers of 44 mills, 40 of which are in operation, have been subpoenaed to appear.

A record consisting of 1,156 pages of oral testimony and copies of 199 exhibits has been transmitted to the Senate by the Federal Trade Commission with the interim report of the investigation of cotton seed prices, the Commission has announced.

P. & G. EARNINGS GOOD.

With earnings for the first three months of the fiscal year in excess of the corresponding 1929 period, the Procter & Gamble Company anticipate an auspicious year, according to the annual statement to stockholders. At the annual meeting, held in October, nine members of the board of directors were re-elected: Geo. D. Crabb, Richard R. Deupree, Chas. W. Dupuis, H. G. French, Cecil H. Gamble, Jas. N. Gamble, William Procter, William Cooper Procter and John J. Rowe. Three men chosen by the employees to represent them on the directorate were: Henry A. Jordan, Cincinnati; Fred Morati, New York, and John M. Cain, Kansas City.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS
Manufacturers of
SHORTENING
MARGARINE

OIL FREIGHT RATES LOWERED.

The Interstate Commerce Commission on August 14 granted rail carriers the right to make a rate of 60 cents per 100 lbs. on cocoanut oil from Pacific Coast ports to mid-continent consuming points, against the former rate of 75 cents to Kansas City. The present rate from New Orleans by river barges and rail service is 30 cents.

The roads asked for a Pacific Coast-Mid-Continent rate of 55 cents. Objections were made by shipping and consuming interests in the territory affected. Reduction opponents argued that western carriers would be reducing their own earnings so as to handicap other lines of business. The commission made no decision on other rates, but apparently the roads now have authority to initiate reductions over the whole area.

MARGARINE PLANTS IN RUSSIA.

Seven margarine factories, with a combined annual output of 72,000 tons, will be constructed in Russia during 1930-31, it is officially announced.

The factories, which are to be located in Kharkov, Nizhni Novgorod, Sverdlovsk, Krasnodar, and in Transcaucasia, will have a capacity of 12,000 tons each, and those in Tashkent and Stalingrad of 6,000 tons each. Foreign technical experts will be employed in the construction of these factories.

The consumers' cooperatives have also been granted the right to build margarine factories in the vicinity of large oil-seed factories at Rostov-on-Don, Yevdakov, and Novo-Sibirsk.

JULY COCOANUT OIL IMPORTS.

Imports of copra and cocoanut oil into the United States during the month of July, 1930, were as follows, according to the U. S. Department of Commerce: Copra, 37,326,027 lbs., valued at \$1,433,086; cocoanut oil, 8,118,098 lbs., valued at \$513,915. British Malaya, Australia, British Oceania, and the Philippine Islands were the chief sources of supply.

PROCTER & GAMBLE ELECTS.

William Cooper Procter has been elected chairman of the board of directors of the Procter & Gamble Company. R. R. Deupree has been made president of the company. It was stated that Col. Procter's assumption of the chairmanship will in no way affect his personal interest in the company's affairs. The usual quarterly dividend of 60 cents a share has been declared.

DISTRIBUTE GLIDDEN FOODS.

The Glidden company has made a contract with the General Foods Corporation for the distribution and sale of certain products of Durkee Famous Foods, Inc., a subsidiary of Glidden, according to a joint announcement of the two companies. Chief among the products to be distributed under the agreement will be Troco, a nut margarine.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Oct. 16, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

	Shortening.	Per lb.
North and Northeast:		
Carlots, 26,000 lbs.....	@@10 ¹ / ₄	
3,500 lbs. and up.....	@@10 ¹ / ₂	
Less than 3,500 lbs.....	@@10 ³ / ₄	
Southeast:		
3,500 lbs.	@@10 ¹ / ₄	
Less than 3,500 lbs.....	@@10 ³ / ₄	
Southwest:		
Carlots, 26,000 lbs.....	@@10 ¹ / ₄	
10,000 lbs. and up.....	@@10 ¹ / ₂	
Less than 10,000 lbs.....	@@10 ³ / ₄	
Pacific Coast:	@@11	
	Salad Oil.	
North and Northeast:		
Carlots, 26,000 lbs.....	@@10	
5 bbls. and up.....	@@10 ¹ / ₄	
1 to 4 bbls.....	@@10 ³ / ₄	
South:		
Carlots, 26,000 lbs.....	@@10	
Less than carlots.....	@@10 ¹ / ₂	
Pacific Coast:		
Cooking Oil—White.		
@@ per lb. less than salad oil.		
Cooking Oil—Yellow.		
@@ per lb. less than salad oil.		

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Oct. 15, 1930.—The market on cottonseed meal today was very dull. Trading was lighter than for some days past, but in spite of this fact, meal advanced 50@75c per ton, largely on account of the lack of offerings during the forenoon. November sold at \$26.75; March at \$28.75. In the late trading, however, meal was not salable at these prices, the best bids being 25c less.

The market on cottonseed was very strong all during the session, bids being advanced 50c per ton on the nearby positions. The closing bid on December was \$26.75, which position affords an excellent hedge for the holders of seed, as the advance bid today was in the face of a decline in the mill price in Mississippi. On Monday, Mississippi mills advanced their bids to the country \$2.00 per ton, but today they reduced the price \$2.00 per ton.

COPRA PRODUCTION GREATER.

Total copra production increased in 1929, and total shipments set a new record of 918,398 tons, compared with 905,398 tons in the previous year, according to the U. S. Bureau of Agricultural Economics.

Imports of copra into the United Kingdom, Germany, France and the Netherlands in 1929 show an increase over 1928. In 1929, the United States imported 254,880 tons of copra; in 1928, 223,652 tons. In addition to copra, the United States also imported 183,900 tons of cocoanut oil in 1929, against 129,750 tons in 1928. Of the shipments of cocoanut oil to the United States, 99 per cent comes from the Philippine Islands. The cocoanut oil reported from Ceylon goes to the United Kingdom, Italy and India.

HULL OIL MARKET.

Hull, England, Oct. 15, 1930.—(By Cable)—Refined cottonseed oil, 24s; Egyptian crude cottonseed oil, 21s.

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Prices Steady—Crude Holding—Cash Trade Fair—Seed Higher—Weather Satisfactory—Lard Firm—Oil Statistics About As Expected.

Operations in cotton oil on the New York Produce Exchange the past week continued on a very moderate scale, with the trade still awaiting developments. There was little or nothing new within the market itself, and routine conditions counted for little. Perhaps the outstanding feature was the smallness of hedging pressure and the market's ability to hold steadily even when other commodities and securities were under pressure. The latter situation made for a situation where the locals were inclined to go slow, and consequently a quiet but very steady market existed.

Crude oil held fairly well, although there was nothing in that quarter to stimulate interest in the future market. Consuming demand was fair but nothing to get excited over, and while seed was firmer in the South, there was not sufficient change to bring about any broadening in outside interest. The weather was rather satisfactory and picking and ginning progressed more or less favorably. The western lard market displayed a better tone and lard statistics continued remarkably strong. The Government oil report fell rather flat as a market factor, coming just about in line with expectations.

Consumption Holds Up Well.

Hedging pressure, local selling and liquidation were absorbed by commission houses and shorts, and prices backed and filled over narrow limits. An impression prevailed that the oil crop was being marketed 2 to 3 weeks earlier than usual, and at the present time, it was felt, the peak of the movement is under way, and will be over shortly. This was regarded in commission house quarters as a favorable development towards prices for the future, although in other directions the impression was that all rallies for the time being would encounter refiners selling.

It is rather generally conceded, how-

ever, that each day that passes finds the market just that much closer to the probable season's lows. There are some who contend that cotton oil is less deflated than a good many other commodities, and while this is probably true, at the same time distribution of cotton oil has held up decidedly better than has the distribution of many of the commodities in which deflation has carried values off further than cotton oil.

September consumption was 321,000 bbls., compared with 349,000 bbls., last year. For the two months of this season, distribution has been 636,000 bbls., against 676,000 bbls. the same time last

season. In some quarters the fact was stressed that August and September consumption combined was the smallest for those two months in any of the past four years, but at the same time, the falling off in distribution during that period has not been great enough to become a depressing factor.

The visible stocks at the beginning of October were 1,121,000 bbls., against 1,035,000 bbls. last year, or 86,000 bbls. more. This increase is largely accounted for in the fact that receipts of seed at mills for the two months amounted to 1,377,000 tons, against 1,156,000 tons the same time last year.

Lard Stocks Lower.

The lard stocks at Chicago the first half of October, decreased 7,759,834 lbs. They now total 19,232,219 lbs., compared with 68,090,400 lbs. in mid-October last year. Taking the lard stocks on a pound for pound basis, the lard supply at Chicago is equal to 190,000 bbls. of 400 lbs. each less than a year ago. The statistical position of edible fats, therefore, is about as satisfactory as the trade could hope for, and unless there is a decided increase in the hog run in the near future, this situation will continue to confront the trade, as it is apparent that distribution of edible fats continues at an excellent pace. This being so, any turnaround in the other commodities, or any improvement in the general economic position of the country, might very quickly be reflected in the edible fat markets.

There was a moderate movement of Southeast crude at 6 1/4c, with that figure bid there and in the Valley; Texas, 5 1/4c. Seed in the Southeast and Valley was quoted at \$23.00 per ton, an advance of \$1.00@2.00 per ton over recent quotations.

COCOANUT OIL—A steadier tone prevailed the past week. Prices have been advanced fractionally, with leading importers asking 5 1/2@5 1/4c for tanks, New York, although some business has been done at 5 1/4c. It is understood that further quantities of resale stuff are available at the 5 1/4c level. At the Pacific Coast, some sales of nearby tanks were made as low as 4 1/4c, but the market is somewhat steadier and

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 16, 1930.—Cotton oil contracts for nearby months are unchanged from a week ago, while later positions are 20 points higher. Crude is steady at 6c lb. for Texas and 6 1/4c lb. for Valley, with ready buyers for each lot offered. Texas mills are reporting that seed is being hauled back to the country to a greater extent than usual. Bleachable is firm at 7c bid and 7 1/4c asked loose New Orleans. Hedging operations thus far are very light, but are likely to increase soon. Sundry lots of crude are appearing in Louisiana and Mississippi.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 16, 1930.—Prime cotton seed, \$22.00@23.00; prime cottonseed oil, 6c; forty-three per cent meal, \$28.50; hulls, \$9.00; mill run linters, 1 1/2@2 1/4c.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 16, 1930.—Crude cottonseed oil sold freely today at 6 1/4c; forty-one per cent protein cottonseed meal, \$26.50; loose cotton seed hulls, \$6.50. Weather is clear and warm.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

is quoted at 5@5½¢ depending on position. Buyers are bidding ½¢ less.

CORN OIL—A much stronger tone prevailed. A material betterment in the demand was reflected in an enhancement of values. A fair business has been done with sellers' firm in their ideas. The market is quoted at 7½@7¾¢ f.o.b. mills.

SOYA BEAN OIL—The market remains more or less nominal, with inactivity the rule. Prices are unchanged. Domestic oil is quoted at 8½@9¢ sellers' tanks at New York, while 8¢ was quoted at middle west points.

PALM OIL—A softer undertone was generally indicated, with an absence of demand. Sellers' ideas have been lowered slightly, but buying power is showing no increase and business is virtually at a standstill. At New York, bulk oil for shipment, 20 per cent acid, 5¢; 12½ per cent acid, 5½¢; 25 per cent acid, 4.95¢; 40 per cent acid, 4.90¢; Nigre for shipment, 4¾@5¢.

PALM KERNEL OIL—With an absence of buying power, the market is ruling rather heavy in tone, although there is no pressure of supplies. Tanks, New York, are nominally quoted at 5½¢.

OLIVE OIL FOOTS—A firmer tone developed with a letup in offerings, but there is no improvement in business reported. Nearby foots are quoted at 6¾@7¢ New York, while for shipment

prices are quoted at 6½@6¾¢, depending on position.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal. **COTTONSEED OIL**—Demand for store oil was moderate. Prices are fairly steady and are quoted at 25 points over October. Southeast Valley crude 6½¢ bid; Texas, 5¾¢ bid.

COTTONSEED OIL—Market transactions at New York:

Friday, October 10, 1930.

Old	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot		745	a
Oct.		750	a	775
Nov.		750	a	770
Dec.		750	a	758
New		1	730	730	720 a 735
Nov.		720	a	735
Dec.		725	a	735
Jan.		725	a	740
Feb.		3	739	735	739 a 738
Mar.		740	a	750
April		746	a	750
May		746	a	750

Sales, including switches, Old NIL bbls., New 4 Contracts. Crude S. E. 6@6½¢.

Saturday, October 11, 1930.

Old	750	a
Spot	750	a
Oct.	750	a	770
Nov.	750	a	770
Dec.	100	755	755
New		755	a
Nov.		710	a 740
Dec.		725	a 735
Jan.		735	a 740
Feb.		735	a 745
Mar.	5	744	740
April		743	a 744
May	10	754	751

Sales, including switches, Old 100 bbls., New 15 Contracts. Crude S. E. 6½@6½¢ Nominal.

Monday, October 13, 1930.

HOLIDAY—No Market.

Tuesday, October 14, 1930.

Old	750	a
Spot	760	a	775
Oct.	750	a	765
Nov.	750	a	760
Dec.		755	a
New		720	a 740
Nov.		725	a 735
Dec.		732	a 740
Jan.	3	732	732
Feb.		735	a 750
Mar.	3	745	740
April		745	a 750
May	1	748	748

Sales, including switches, Old NIL bbls., New 7 Contracts. Crude S. E. 6½@6½¢ Sales.

Wednesday, October 15, 1930.

Old	750	a
Spot	760	a	775
Oct.	700	763	760
Nov.	200	760	760
Dec.		755	a
New		720	a 740
Nov.		730	a 740
Dec.		735	a 740
Jan.	3	749	746
Feb.		746	a 745
Mar.	8	754	751
April		754	a 755
May	8	754	751

Sales, including switches, Old 900 bbls., New 16 Contracts. Crude S. E. 6½@6½¢ Bid.

Thursday, October 16, 1930.

Old	750	a
Spot	740	a	765
Oct.	740	a	763
Nov.	755	750	750 a
Dec.	730	726	726 a
Jan.	730	a	740
Mar.	743	736	739 a

See page 41 for later markets.

GERMAN VEGETABLE OIL.

The business situation in the German vegetable oil milling industry is normally influenced by two factors. First the total quantity of domestic oil cake and oil meal stocks on hand and, second, the relation between the fluctuating world market prices of oil seeds and oil fruits and the prices realized through the sales of crude and refined oils and fats.

In regard to both factors, the German oil millers have recently passed through a crisis, according to reports to the U. S. Department of Commerce, but it seems that at present the industry has safely passed through the deepest depression.

The large existing rye stocks in Germany, the poor purchasing power of the German farmers, and the heavy drop in grain and butter prices, have resulted in a tremendous increase of the stocks of linseed, peanut and palm kernel oil cake, copra and soya meal on hand at the plants of the few large oil mills at Hamburg, Stettin, Bremen and Mannheim. In fact, these stocks only very recently are said to have reached a total of 100,000 tons.

When it is considered that quite a few German oil mills are so large as to have an annual capacity for working oil seeds exceeding several hundred thousand tons, it is easy to understand that these mills, in their purchases of oil seeds, must look well to the future.

Since the beginning of this calendar year, prices of soya beans and other raw materials for the oil mills have decreased a third. The profitable operation of oil mills under such conditions is extremely difficult, particularly when one considers that last year Germany imported a total of about 2,600,000 tons of oil seeds, valued at over a billion Reichmarks. On a falling market, this amount of oil seed can be profitably worked only if there is a very rapid turnover and credit conditions are favorable.

It is characteristic of the German oil milling industry, however, that it takes a new impetus just in times of poor general conditions. The large unemployment prevailing at present in Germany has tended to increase margarine consumption, which is now approaching 500,000 tons per year. Over 50 per cent of the dry and half dry oils and fats made in Germany is used for making margarine.

Many Germans of the poorer middle classes and the majority of the unemployed working classes have of late taken to margarine, and this growing consumption, coupled with the demand for oil cake caused by the protracted drought in Germany, has rendered the situation of the German oil millers much more favorable than it was a short time ago.

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The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were steady the latter part of the week. Lard trade was mixed but with scattered liquidation. Packers selling was absorbed by commission house shorts, owing to steadiness in hogs. Cash trade fair.

Cottonseed Oil.

Cotton oil is quiet and barely steady, with trade mixed and a featureless market awaiting developments. Crude is firm. Southeast and Valley, 6 1/4c sales; Texas, 6 bid. Cash demand fair. Sentiment more divided, but market lacks leadership.

Quotations on cottonseed oil at New York Friday noon were: Old contract—Oct., \$7.60 sale; Nov., \$7.50 sale; Dec., \$7.45@7.51.

New contract.—Nov., \$7.10@7.35; Dec., \$7.10@7.27; Jan., \$7.20@7.30; Feb., \$7.25@7.35; March, \$7.35@7.37; Apr., \$7.35@7.44; May, \$7.45@7.47.

Tallow.

Tallow, extra, 4 1/4c.

Stearine.

Stearine, oleo, 8 1/4c.

FRIDAY'S GENERAL MARKETS.

New York, Oct. 17, 1930.—Lard, prime western, \$10.25@10.35; middle western, \$12.10@12.20; city, 11 1/4c; refined continent, 12 1/4c; South American, 13c; Brazil kegs, 14c; compound, 10 1/4c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 16, 1930.—General provision market continues dull. Demand for hams, picnics and square shoulders very poor. Good demand for lard.

Friday's prices were as follows: Hams, American cut, 88s; Liverpool shoulders, square, 74s; hams, long cut, none; picnics, 65s; short backs, 88s; bellies, clear, 84s; Canadian, none; Cumberrlands, 74s; Wiltshires, none; spot lard, 66s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 15, 1930, show exports from that country were as follows: To England, 117,779 quarters; to the Continent, 25,203 quarters.

Exports of the previous week were as follows: To England, 47,333 quarters; to the Continent, 18,802 quarters.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended October 11, 1930, amounted to 5,497 metric tons, compared with 4,632 metric tons for the same week of last year.

NEW DECOLORIZING PROCESS.

A new process for decolorizing cocoa-nut oil and cottonseed oil, in conversion from semi-crude to water-white liquid, has been announced by Dr. Amando Clemente and Miss Adelaida Bendana, of the Department of Chemistry, University of the Philippines, Manila. Details of the process have not been announced.

EUROPEAN PROVISION CABLES.

The market at Hamburg showed little alteration during the week ended October 11, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,146 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 94,000, at a top Berlin price of 12.98 cents a pound, compared with 83,000, at 19.24 cents a pound, for the same week of last year.

The Rotterdam market was weak. Prices of animal fats (with exception of lard) were decreasing. Prices were steady for extra neutral lard and refined lard.

The market at Liverpool was dull. Consumptive demand was poor.

The total of pigs bought in Ireland for bacon curing was 21,000 for the week, as compared with 27,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending October 10, 1930, was 117,407, as compared with 84,000 for the corresponding week of last year.

BRITISH PROVISION IMPORTS.

Imports of provisions into Liverpool during September, 1930, as reported by the Liverpool Provision Trade Association:

	Sept., 1930.
Bacon, including shoulders, lbs.	2,066,736
Hams, lbs.	3,407,488
Lard, tons	14,929

The approximate weekly consumption ex-Liverpool stocks for the months given is reported as follows:

	Bacon, lbs.	Ham, lbs.	Lard, tons.
Sept., 1930	635,376	955,096	453
Aug., 1930	930,792	1,054,032	376
Sept., 1929	1,122,352	1,060,864	470

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended Oct. 10, 1930, were as follows:

Point of origin.	Commodity.	Amount.
Canada—Bacon		5,221 lbs.
Canada—Sausage		1,400 lbs.
Canada—Pork cuts		455 lbs.
Canada—S. P. hams		7,500 lbs.
Czechoslovakia—Ham		119 lbs.
France—Ham		2,217 lbs.
Germany—Bacon		2,309 lbs.
Germany—Ham		3,529 lbs.
Germany—Sausage		12,580 lbs.
Hungary—Sausage		2,202 lbs.
Italy—Sausage		955 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Oct. 16, 1930:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	\$19.00@21.00		\$19.00@20.50	
Good	17.00@19.00		16.50@19.00	
Medium	15.00@16.00			
STEERS (550-700 lbs.):				
Choice	17.50@19.50		18.00@19.50	20.00@21.00
Good	15.00@17.50		16.00@18.50	17.00@19.00
STEERS (700 lbs. up):				
Choice	16.00@18.00	\$16.50@17.50	17.50@19.00	19.00@20.00
Good	15.00@16.50	15.50@16.50	16.00@18.50	17.00@19.00
STEERS (500 lbs. up):				
Medium	12.00@15.00	14.00@15.50	12.00@16.00	13.00@16.00
Common	10.00@12.00	13.00@14.00	11.00@12.00	
COWS:				
Good	11.50@12.50	11.50@12.50	11.50@13.00	12.00@12.50
Medium	9.50@11.50	10.50@11.50	10.00@11.50	11.00@12.00
Common	8.50@ 9.50	9.50@10.50	8.50@10.00	9.00@11.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	18.00@20.00	19.00@21.00	21.00@23.00	
Good	16.00@18.00	17.00@19.00	19.00@21.00	18.00@19.00
Medium	14.00@16.00	14.00@17.00	15.00@19.00	16.00@17.00
Common	12.00@14.00	12.00@14.00	14.00@16.00	14.00@15.00
CALF (2) (3):				
Choice	14.00@16.00		13.00@15.00	
Good	12.00@14.00	14.00@15.00	12.00@14.00	15.00@16.00
Medium	11.00@12.00	12.00@14.00	11.00@12.00	13.00@14.00
Common	10.00@11.00	10.00@12.00	9.00@11.00	11.00@13.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	16.00@18.00	19.00@20.00	16.00@18.00	19.00@20.00
Good	15.00@16.00	18.00@19.00	15.00@17.00	18.00@19.00
Medium	14.00@15.00	16.00@18.00	14.00@15.00	16.00@18.00
Common	12.00@14.00	14.00@16.00	13.00@14.00	
LAMB (39-45 lbs.):				
Choice	16.00@18.00	19.00@20.00	16.00@18.00	19.00@20.00
Good	15.00@16.00	18.00@19.00	15.00@17.00	18.00@19.00
Medium	14.00@15.00	16.00@18.00	14.00@15.00	16.00@18.00
Common	12.00@14.00	14.00@16.00	13.00@14.00	
LAMB (46-55 lbs.):				
Choice	14.00@16.00	18.00@19.00	15.00@18.00	17.00@18.00
Good	13.00@15.00	17.00@18.00	14.00@17.00	16.00@17.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.00@ 9.00	10.00@11.00	7.00@ 9.00	9.00@10.00
Medium	6.00@ 8.00	8.00@10.00	6.00@ 7.00	8.00@ 9.00
Common	4.00@ 6.00	7.00@ 8.00	4.00@ 6.00	6.00@ 8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	22.00@25.00	29.00@31.00	25.00@28.00	25.00@28.00
10-12 lbs. av.	22.00@24.00	29.00@31.00	24.00@26.00	24.00@27.00
12-15 lbs. av.	20.00@22.00	28.00@30.00	23.00@24.00	22.00@25.00
16-22 lbs. av.	17.00@18.00	23.00@25.00	20.00@22.00	20.00@23.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	14.00@15.50		16.00@18.00	17.00@18.00
PICNICS:				
6-8 lbs. av.		15.00@16.00		15.50@16.50
BUTTS, Boston Style:				
4-8 lbs. av.	17.00@20.00		21.00@23.00	20.00@22.00
SPARE RIBS:				
Half Sheets	11.00@14.00			
TRIMMINGS:				
Regular	13.00@14.00			
Lean	16.00@18.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Oct. 16, 1930.

CATTLE—Compared with a week ago: Weighty steers, 25c lower, instances more on big weights scaling 1,450 lbs. upward; yearlings, steady to 25c lower; fat cows and cutters, 25c higher; butcher heifers, 50c or more lower; bulls, about 25c up; vealers, 50c lower. Best fed yearlings, \$13.35; sprinkling, \$13.00@13.25; bulk, \$12.50 downward, with proportion well finished long yearlings much smaller than week earlier; weighty steers, mostly \$12.00 down to \$10.00, although outstanding 1,405 lb. averages topped at \$12.50. More weighty steers and fewer yearling steers this week, many grassy and shorted heavies having to sell at \$8.00 @9.00. Most fat cows, \$5.00@6.00; outstanding koshers, up to \$8.00; cutters, \$3.25@4.25; bulls, up to \$6.00 and better.

HOGS—Drastic price decline late last week were partially restored this week through lighter receipts. Compared with one week ago: Weighty above 160 lbs., 25@40c lower; pigs and light lights, steady to 25c lower; packing sows, about steady. Week's top, \$10.10; today's top, \$10.05; bulk 230 to 310 lbs., \$9.85@10.00; 180 to 220 lbs., \$9.75@9.90; 140 to 170 lbs., \$9.40@9.75; pigs, \$9.00@9.40; packing sows, 350 to 450 lbs., \$8.35@9.00; smooth lightweights, \$9.25@9.50.

SHEEP—Compared with a week ago: Fat lambs, 50@75c lower; sheep and feeding lambs, around 25c lower. Market broke almost to season's low point and showed partial recovery at close. Nothing sold above \$8.25 throughout week, contrasted with \$9.00 paid last Thursday. Closing bulks: Desirable range lambs, \$8.00@8.25; native ewe and wether lambs, \$7.50@8.00; few, \$8.25; bucks, \$6.50@7.25; throwouts, \$5.00@6.00; fat ewes, \$2.75@3.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Oct. 16, 1930.

CATTLE—Fed steers and yearlings, although relatively scarce, closed steady to 25c lower in sympathy with declines at other markets. Most westerns, both fed and grass fat kinds, held about steady with a week ago. Choice 933-lb. yearling steers made \$13.00 for the week's top, with several loads at \$11.75 @12.65. Most of the fed steers cleared from \$8.50@11.00, while straight grassers went at \$5.75@8.00. Medium grade, short-fed heifers ruled 25c or more lower, but other classes of she stock held at steady rates. Bulls are strong, and vealers steady, with the late top at \$11.00.

HOGS—Hog values were lowered the first two days of the week, but a stronger undertone on following days practically recovered the early loss.

Final prices are steady to 10c lower than last Thursday, with the closing top at \$9.80 on choice 200- to 240-lb. weights. The late bulk of 180- to 300-lb. weights went from \$9.60@9.75, and most 140- to 170-lb. averages brought \$9.10@9.60. Packing grades are 25@35c higher at \$7.75@8.75.

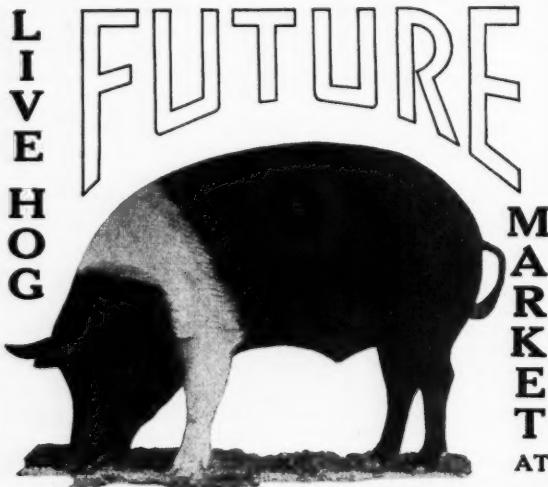
SHEEP—Trade in fat lambs was dull, with considerable weakness in evidence. Declines of 75@90c were registered during the week and best range lambs scored \$7.85 at the finish. The week's top was \$8.00 on Monday, while choice natives reached \$7.85. However, on the close most range lambs sold from \$7.25@7.75, and natives from \$7.00 down. Fat sheep are strong to 25c higher. Range ewes brought \$3.25, with the bulk at \$2.50@3.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 16, 1930.

CATTLE—Compared with one week ago: Light weight fed steers and medium fleshed descriptions sold 25c higher; other fed steers strong; western steers, 25@40c higher; mixed yearlings, heifers and medium bulls, steady; all cow stuff, 25c higher; vealers, 25c lower. Bulk of native steers brought \$8.00@12.00, with yearlings landing \$12.65 and matured steers \$12.40 as tops for the week. Western steers ranged from \$5.75@8.25; bulk, \$6.25@7.50. Fat mixed yearlings and heifers spread from \$9.50@11.80; mixed steers and heifers at the top price. Most cows scored \$4.25@5.50; top, \$7.00; low cutters, principally \$2.75@3.25.



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HOGS—Hog prices, after severe price losses late last week, recovered to finish with a net loss of 15@25c for Thursday to Thursday period. Sows gained 25c. Top price Thursday was \$10.10, with bulk 160 to 300 lbs., \$9.65 @10.00; packing sows, \$8.00@8.75.

SHEEP—Fat lambs suffered sharp price reverses early this week, but with some recovery the last two days net losses figured about 50c. City butchers paid an extreme top today of \$8.00, while packers bought the bulk at \$7.50 @7.75. Common throwouts, \$4.50; fat ewes, \$2.50@3.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Oct. 16, 1930.

CATTLE—Fed steers and yearlings opened the week with a strong to higher price trend, but later, with liberal runs, the early strength was lost, closing prices being barely steady to, in extremes, 25c lower for the week. Other killing classes show very little change, strength and weakness just about balancing. Choice weighty steers, averaging 1,394 lbs., cashed at \$11.75; choice 1,124-lb. weights, \$12.65, with yearlings up to \$13.10.

HOGS—Improved demand from all quarters, and light receipts, proved bullish factors in the hog trade, and comparisons Thursday with Thursday show lights and butchers strong to 25c higher; packing sows, 25@50c up. Thursday's top reached \$9.75, with bulk 180- to 300-lb. weights, \$9.50@9.75; 160- to 180-lb. lights, \$9.25@9.60; packing sows, \$8.40@8.75; smooth light sows, up to \$9.00; stags, \$7.25@8.00.

SHEEP—Burdensome receipts at leading market centers the first two days of this week resulted in sharp losses on slaughter lambs, although Wednesday and Thursday there was a stronger undertone and part of the decline was regained. Loss from Thursday to Thursday on slaughter lambs was quoted as around 75c. Matured sheep held firm under light supply. Thursday's bulk slaughter range lambs brought \$7.50@7.75; natives, \$7.00@7.25; good and choice ewes, \$2.00@2.75.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Oct. 16, 1930.

CATTLE—Irregularity characterized price changes in beef steer and yearling trade. Matured steers finished weak to 25c lower, and yearlings ruled strong to 25c higher for the week. Choice yearlings topped at \$12.70, medium weight beefs sold up to \$12.40 and heavy bullocks stopped at \$12.25. Most grain fed cattle cleared at \$10.00 and above. Grass fed heifers declined 25c, while other steers ruled strong to 25c higher; choice heifers, \$12.00; most grassers, \$5.50@7.75; beef cows, largely \$4.25@5.75. Medium bulls sold largely at \$4.00@5.00, and select vealers brought \$11.00.

HOGS—The hog market had several ups and downs but finished active, with values on the up-grade. Little change was noted for butchers, but packing sows were in broad demand and ruled

(Continued on page 46.)

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 16, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded): CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. lt. (140-160 lbs.) gd-ch.....	\$ 9.35@ 9.75	\$ 9.35@ 9.80	\$ 8.50@ 9.35	\$ 8.90@ 9.50	\$ 9.15@ 9.35
Lt. wt. (160-180 lbs.) gd-ch.....	9.60@ 9.85	9.65@ 10.00	8.90@ 9.65	9.10@ 9.70	9.25@ 9.60
(180-200 lbs.) gd-ch.....	9.70@ 9.90	9.80@ 10.10	9.30@ 9.75	9.45@ 9.80	9.35@ 9.50
Med. wt. (200-220 lbs.) gd-ch.....	9.75@ 10.00	9.85@ 10.10	9.60@ 9.75	9.45@ 9.80	9.40@ 9.50
(220-250 lbs.) gd-ch.....	9.80@ 10.05	9.90@ 10.10	9.60@ 9.75	9.45@ 9.80	9.40@ 9.50
Hvy. wt. (250-290 lbs.) gd-ch.....	9.80@ 10.05	9.85@ 10.10	9.50@ 9.75	9.35@ 9.75	9.25@ 9.50
(290-350 lbs.) gd-ch.....	9.90@ 10.05	9.75@ 10.00	9.15@ 9.75	9.10@ 9.60	9.00@ 9.50
Pkg. sows (275-500 lbs.) med-ch.....	8.35@ 9.50	7.75@ 8.75	7.75@ 9.00	7.75@ 8.85	7.75@ 8.75
Strt. pigs (100-130 lbs.) gd-ch.....	8.85@ 9.40	8.75@ 9.40	8.00@ 9.00	8.75@ 9.15
Av. cost & wt. Thurs. (pigs excl.)	9.50-229 lbs.	9.83-218 lbs.	9.13-252 lbs.	9.42-204 lbs.	9.15-217 lbs.

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):					
Choice	12.25@13.25	12.50@13.25	12.00@13.00	11.75@13.00	12.00@13.00
Good	10.75@12.50	10.75@12.50	10.75@12.00	9.75@12.00	10.75@12.00
Medium	9.25@11.00	6.50@10.75	9.00@10.75	6.50@ 9.75	8.75@10.75
Common	6.25@ 9.25	5.25@ 6.50	5.50@ 9.00	5.25@ 6.50	5.50@ 8.75

STEERS (900-1,100 LBS.):

Choice	12.00@13.25	12.25@13.00	11.75@13.00	11.00@12.75	11.30@13.00
Good	10.25@12.00	10.50@12.25	10.00@12.00	9.00@11.75	10.00@11.75
Medium	8.25@10.25	6.50@10.50	8.25@10.75	6.25@ 9.75	8.25@10.00
Common	6.00@ 8.25	5.50@ 6.50	5.50@ 8.50	5.25@ 6.25	5.50@ 8.25

STEERS (1,100-1,300 LBS.):

Choice	11.00@12.50	11.25@12.25	11.25@12.25	10.00@11.75	11.00@12.00
Good	9.75@11.00	9.25@11.25	9.25@11.75	8.75@11.00	9.00@11.00
Medium	7.75@ 9.75	6.50@ 9.50	8.00@10.00	6.25@ 9.00	8.00@ 9.50

STEERS (1,300-1,500 LBS.):

Choice	10.75@12.25	10.75@11.75	10.50@11.75	10.00@11.00	10.50@11.75
Good	9.50@11.00	9.00@10.75	9.00@11.00	8.75@10.00	9.00@10.75

HEIFERS (550-850 LBS.):

Choice	12.25@12.75	11.75@12.50	11.25@12.25	11.25@12.50	11.75@12.25
Good	10.00@12.25	9.50@11.75	9.75@11.50	9.25@11.50	10.00@11.75
Medium	6.75@10.00	6.50@ 9.50	7.25@10.00	6.00@ 9.50	7.25@10.00
Common	5.25@ 7.00	4.25@ 6.50	5.25@ 7.25	4.50@ 6.00	5.25@ 7.25

COWS:

Choice	7.25@ 8.25	6.75@ 7.25	6.75@ 8.00	6.25@ 7.25	6.50@ 7.50
Good	5.50@ 7.25	5.75@ 6.75	5.25@ 6.75	5.00@ 6.25	5.50@ 6.50
Com-med.	4.25@ 5.75	4.25@ 5.75	4.25@ 5.25	4.00@ 5.00	4.25@ 5.50
Low cutter and cutter.....	3.25@ 4.25	2.50@ 4.25	3.00@ 4.25	2.75@ 4.00	3.00@ 4.25

BULLS (YRLS. EX. BEEF):

Gd-ch.	5.75@ 6.75	5.50@ 7.00	5.00@ 6.25	5.00@ 6.00	5.50@ 6.50
Cul-med.	4.25@ 6.10	3.25@ 5.50	3.75@ 5.25	3.25@ 5.00	3.50@ 5.75

VEALERS (MILK-FED):

Gd-ch.	10.50@12.50	11.00@12.50	10.50@12.00	8.50@11.00	9.50@12.50
Medium	8.00@10.50	8.50@11.00	8.00@10.50	6.70@ 8.50	8.00@ 9.50
Cul-com.	6.50@ 8.00	4.00@ 8.50	4.00@ 8.00	4.00@ 6.50	5.00@ 8.00

CALVES (250-500 LBS.):

Gd-ch.	6.50@ 8.00	6.50@ 8.50	6.50@ 8.00	6.00@ 8.00	6.00@ 8.00
Com-med.	4.50@ 6.50	3.50@ 6.50	4.00@ 6.50	3.00@ 6.00	4.00@ 6.00

Slaughter Sheep and Lambs:

Lambs (90 lbs. down): gd-ch.....	7.50@ 8.50	7.00@ 8.00	7.00@ 7.75	6.75@ 7.75	7.00@ 7.65
Medium	6.00@ 7.50	5.50@ 7.00	5.50@ 7.00	5.50@ 6.75	5.50@ 7.00
(All weights)—Common	4.50@ 6.00	4.50@ 5.50	4.50@ 5.50	4.00@ 5.50	4.25@ 5.50

Yearling Wethers:

(90-110 lbs.)—Med-ch.	4.00@ 6.50	4.00@ 6.00	4.00@ 6.00	4.25@ 5.50	4.00@ 6.00
Ewes: (90-120 lbs.)—med-ch.	2.50@ 3.75	2.25@ 3.25	1.75@ 2.75	2.00@ 3.00	1.75@ 3.00
(120-150 lbs.)—Med-ch.	2.00@ 3.25	2.00@ 3.00	1.75@ 2.50	2.00@ 3.00	1.75@ 3.00

(All weights)—Cul-com.	1.60@ 2.50	1.00@ 2.25	.75@ 1.75	1.00@ 2.00	1.00@ 1.75
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 11, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	7,238	4,213	22,176
Swift & Co.	6,134	2,010	30,565
Morris & Co.	1,884	1,801	8,441
Wilson & Co.	5,217	3,542	10,652
Anglo-Amer. Prov. Co.	1,250	181
G. H. Hammond Co.	2,115	638
Libby, McNeil & Libby	7,676
Brennan Packing Co.	6,363	hogs; Independent Packing Co.	360 hogs; Boyd, Lunham & Co., 586 hogs; Highgrade Food Products Corp., 3,404 hogs; Agar Packing Co., 4,314 hogs; others, 27,713 hogs.
Total: Cattle	24,314	calves	5,142; hogs, 55,125; sheep, 71,834.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	5,052	3,220	6,029
Cudahy Pkg. Co.	4,852	2,824	7,841
Fowler Straub Co.	339
Morris & Co.	2,979	2,117	5,085
Swift & Co.	4,748	6,054	7,355
Wilson & Co.	4,346	2,795	6,815
Others	1,127	508	58
Total	23,473	17,018	34,383

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,004	10,450	10,865
Cudahy Pkg. Co.	4,229	6,316	11,591
Dold Pkg. Co.	971	5,321
Morris & Co.	2,206	103	4,278
Swift & Co.	4,730	4,692	13,640
Eagle Pkg. Co.	15
Geo. Hoffman & Co.	45
Mayerowich & Vall	5
Omaha Pkg. Co.	72
J. Wolfe Pkg. Co.	0
So. Omaha Pkg. Co.	49
Lincoln Pkg. Co.	400
Nagle Pkg. Co.	119
J. Roth & Sons	38
Sinclair Pkg. Co.	405
Wilson Pkg. Co.	277
Others	16,086
Total	18,390	42,968	40,374

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,796	1,319	1,207	2,000
Swift & Co.	4,424	2,417	2,124	2,137
Morris & Co.	1,100	340	444
East Side Pkg. Co.	1,379	16	4,104
American Pkg. Co.	448	198	1,912	428
Krey Pkg. Co.	409	90	1,497	51
Siefert Pkg. Co.	835
Others	4,948	776	16,076	1,570
Total	15,322	5,156	27,755	7,630

Not including 3,256 cattle, 1,745 calves, 30,091 hogs and 1,392 sheep.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,486	723	8,242	12,656
Armour and Co.	1,112	377	3,336	3,602
Morris & Co.	1,100	316	4,431	4,062
Others	3,517	1,436	8,288	4,415
Total	8,314	2,852	24,297	22,725

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,687	178	5,383	4,479
Armour and Co.	2,522	164	5,233	4,595
Swift & Co.	1,832	193	2,908	5,559
Smith Bros.	110
Others	2,627	181	9,562	489
Total	9,608	666	23,196	15,122

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,386	741	1,618	235
Wilson & Co.	1,312	672	1,586	187
Others	211	745
Total	2,009	1,413	3,062	422

Not including 235 cattle, 831 hogs and 417 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	901	486	3,835	821
Jacob Dold Co.	603	42	2,435	27
Fred W. Dold	102	492
Dunn-Ostertag	183
Wichita D. B. Co.	17
Total	1,896	528	6,762	848

Not including 17 cattle and 3,133 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	757	160	1,236	7,609
Armour and Co.	333	115	1,113	10,705
Blayne-Murphy	349	83	913	326
Others	834	205	1,303	3,434
Total	2,293	563	4,595	22,074

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,328	3,351	16,693	17,090
Cudahy Pkg. Co.	524	1,084	263
Swift & Co.	5,154	5,023	24,270	13,879
United Pkg. Co.	1,455	201	57
Others	1,160	23	18,820	5,001
Total	12,121	9,682	59,783	36,290

	Cattle.	Calves.	Hogs.	Sheep.
MILWAUKEE.	1,222	23	105	62
Cattle.	1,231
Swift & Co., Chicago	5,364	15,156	1,605
U.D.B. Co., N. Y.	51
The Layton Co.	580
R. Guinn & Co., Mil.	122
Armour and Co., Chi.	581	2,686
N.Y.B.D.M. Co., N.Y.	37
Bimber, Harrison, N. J.	1,081
Total	3,435	8,354	17,942	2,577

	Cattle.	Calves.	Hogs.	Sheep.
INDIANAPOLIS.	1,236	2,089	23,064	6,567
Klingle & Co.	1,231	719	7,050	964
Armour and Co.	359	117	1,796	60
Indianapolis Abt. Co.	1,418	30	27
Hilgemeyer Bros.	5	1,100
Brown Bros.	183	43	137
Riverview Pkg. Co.	7	139
Miller Pkg. Co.	10	311
Ind. Prov. Co.	77	16
Sam Hartman Co.	31	9	25
Art Wabnitz	6	44	25
Hoosier Abt. Co.	21
Others	688	117	305	543
Total	5,536	3,190	34,426	8,302

	Cattle.	Calves.	Hogs.	Sheep.
CINCINNATI.	7	402
Sam. Gall & Son.	127	10	66
John Hilberg	204	125	68
Gus Juengling & Sons	1,656	342	7,454	3,737
E. Kahn's Sons Co.	216	72	1,160
Kroger G. & B. Co.	4	248
Wm. G. Rehn & Son	176	52	1,086
J. Sander Pkg. Co.	208	212	205
J. Schlaeter & Sons	17	2,306
J. & F. Schroth Co.	379	127	72
John F. Stegner	14	4	46
Ideal Pkg. Co.	472
Foreign	943	536	4,232	1,595
Total	3,900	1,487	20,231	6,145

Not including 1,134 cattle, 75 calves, 8,054 hogs and 2,144 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended October 11, 1930, with comparisons:

CATTLE.

	Week ended	Prev. week.
Chicago	24,314	27,998
Kansas City	23,473	24,243
Omaha	18,390	19,369
St. Louis	15,322	13,974
St. Joseph	8,314	11,188
Sioux City	9,668	10,122
Oklahoma City	2,909	5,911
Wichita	1,896	1,901
Denver	2,293	3,139
St. Paul	12,121	11,072
Milwaukee	3,435	16,183
Indianapolis	34,426	29,717
Cincinnati	20,231	19,416
Total	131,670	120,343

HOGS.

	338,050	297,042	350,243
Chicago	71,834	54,927	45,196
Kansas City	34,383	25,344	33,054
Omaha	17,744	4,163	20,054
St. Louis	7,630	5,740	4,499
St. Joseph	22,735	25,018	17,474
Sioux City	16,122	14,457	8,802
Oklahoma City	422	361	306
Wichita	848	652	680
Denver	22,074	29,567	55,249
St. Paul	36,290	27,430	33,965
Milwaukee	2,577	2,553
Indianapolis	8,302	11,557	8,655
Cincinnati	6,145	3,470	3,276
Total	268,736	248,878	238,800

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 6	12,465	2,650	33,549	32,905
Tues., Oct. 7	8,124	2,649	23,223	21,686
Wed., Oct. 8	12,706	2,023	15,648	21,169
Thurs., Oct. 9	7,622	1,688	30,118	25,868
Fri., Oct. 10	9,002	2,444	24,444	22,954
Sat., Oct. 11	500	200	10,000	9,500
Total this week	51,478	10,112	132,982	132,012

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended October 11, 1930, with comparisons:

CATTLE.

	Week ended Oct. 11.	Prev. week.	Cor. week.
Chicago	24,314	27,408	30,602
Kansas City	23,473	25,105	26,110
Omaha	15,278	22,245	15,970
St. Louis	15,222	13,914	15,000
St. Joseph	2,277	7,505	7,462
Sioux City	7,410	7,674	6,204
Wichita	3,415	2,403	1,972
Fort Worth	4,314	6,899	...
Philadelphia	1,706	1,627	1,413
Indianapolis	1,663	1,422	1,613
New York & Jersey City	8,291	9,423	9,188
Oklahoma City	4,557	9,986	6,350
Cincinnati	5,481	4,780	3,740
Denver	1,902	3,062	3,417
Total	123,583	145,147	121,239

HOGS.

	92,331	104,558	111,541
Chicago	17,018	14,820	21,926
Kansas City	27,013	19,268	18,291
Omaha	27,755	20,855	27,491
St. Louis	16,327	11,424	18,893
St. Joseph	13,078	10,519	14,099
Sioux City	6,762	7,601	6,380
Wichita	2,679	3,452	...
Fort Worth	16,230	16,439	16,864
Philadelphia	9,873	11,908	15,708
Indianapolis	53,981	46,083	57,043
New York & Jersey City	18,320	4,677	6,244
Oklahoma City	4,783	16,821	15,348
Cincinnati	21,073	16,821	15,348
Denver	7,608	7,938	4,654
Total	317,171	296,361	334,787

SHEEP.

	71,834	54,927	45,196
Chicago	34,383	26,084	33,954
Kansas City	40,976	48,580	27,630
St. Louis	6,630	5,749	6,988
St. Joseph	18,320	18,175	14,479
Sioux City	13,474	13,731	8,734
Wichita	2,478	5,98	4,691
Fort Worth	7,335	6,448	4,691
Philadelphia	1,653	863	747
Indianapolis	85,905	78,157	63,630
New York & Jersey City	839	860	706
Oklahoma City	5,216	3,225	2,028
Cincinnati	9,476	11,303	7,243
Total	290,363	273,941	216,375

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended October 9, 1930, with comparisons, as reported by the Dominion Livestock Branch:

BUTCHER STEERS.

	Up to 1,050 lbs.	Week ended Oct. 9.	Same week.
Toronto	\$8.75	\$8.25	\$9.50
Montreal	7.75	8.00	...
Winnipeg	6.25	6.25	\$1.50
Calgary	5.50	5.50	6.00
Edmonton	5.75	5.75	7.25
Prince Albert	5.00	5.00	7.25
Moose Jaw	5.50	5.35	8.50
Saskatoon	5.25	5.25	...

VEAL CALVES.

	\$13.50	\$13.50	\$10.00
Toronto	11.00	11.00	...
Montreal	9.50	9.00	12.00
Winnipeg	6.50	7.00	9.00
Calgary	9.00	9.00	11.00
Edmonton	11.00	11.20	11.50
Prince Albert	11.20	11.70	11.00
Moose Jaw	7.50	8.00	10.00
Saskatoon	8.00	8.00	10.00

SELECT BACON HOGS.

	\$13.00	\$12.50	\$12.50
Toronto	12.75	12.50	...
Montreal	11.50	12.00	11.50
Winnipeg	11.50	11.85	11.00
Calgary	11.50	11.50	10.50
Edmonton	11.25	11.50	11.50
Prince Albert	11.00	11.20	11.50
Moose Jaw	11.20	11.70	11.00
Saskatoon	11.20	11.20	11.50

GOOD LAMBS.

	\$8.75	\$8.50	\$12.00
Toronto	8.00	7.75	...
Montreal	7.50	7.00	9.50
Winnipeg	6.50	6.50	9.00
Calgary	7.00	7.00	8.25
Edmonton	6.50	6.50	...
Prince Albert	6.50	6.50	...
Moose Jaw	6.50	6.50	9.00
Saskatoon	6.00	6.00	10.00

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Livestock Exchange for the week ended Oct. 17, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

Week ended Oct. 17.	Total to Oct. 17.
Pounds sold	313,500
Hogs sold	1,360
Contracts sold	991
Hogs delivered	12,700
Pounds delivered	2,967,170
Av. wt. hogs delivered	223

Daily closing quotations for the week ended October 17, 1930, were as follows:

Un. Light.*	Med.	Heavy. even.
SATURDAY, OCTOBER 11, 1930.		

NO TRANSACTIONS.

HIDE PRICE DIFFERENTIALS.

The adjustment committee of the New York Hide Exchange, on October 14, 1930, fixed the following price differentials between the basis grade and the premium and discount grades of hides which may be delivered against Exchange contracts. These differentials are effective October 15, 1930, to prevail until further notice.

The following differentials are based on hides taken off in the United States and Canada in the non-discount months of July, August, and September, and on hides taken off in the Argentine in the non-discount months of December, January, and February.

The differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

FRIGORIFICO.

	Cents per lb.
Steers	3.85 premium
Light steers	2.95 premium
Cows	4.05 premium
Ex. light cows and steers	3.85 premium

PACKER.

	Cents per lb.
Heavy native steers	2.55 premium
Ex. light native steers	.50 premium
Heavy native cows	1.00 premium
Light native cows	2.55 premium
Heavy cattle hides	2.00 premium
Heavy Colorado steers	2.05 premium
Heavy Texas steers	2.75 premium
Light Texas steers	1.00 premium
Ex. light Texas steers	.55 discount
Branded cows	.55 discount

PACKER TYPE.

	No discount
Branded cows and steers	.55 discount
Native cows and steers	No differential

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended October 11, 1930, were 3,408,000 lbs.; previous week, 3,256,000 lbs.; same week last year, 3,107,000 lbs.; from January 1 to October 11 this year, 146,284,000 lbs.; same period a year ago, 155,973,000 lbs.

Shipments of hides from Chicago for the week ended October 11, 1930, were 3,522,000 lbs.; previous week, 3,016,000 lbs.; same week last year, 3,506,000 lbs.; from January 1 to October 11 this year, 130,445,000 lbs.; same period a year ago, 169,432,000 lbs.

SIOUX CITY LIVESTOCK.

(Continued from page 43.)

25c higher for the period. Diminished receipts and a better tone in the eastern pork trade on late rounds served as strengthening factors to the hog market. The closing top was \$9.60. The bulk of 180- to 300-lb. butchers brought \$9.35@9.60, and 150- to 180-lb. weights earned \$8.75@9.35. Packing sows ranged from \$8.00@9.00.

SHEEP—Fat lamb prices dropped to \$7.25 but made a late recovery, with top prices around \$7.75. However, final prices were 25@50c below a week ago. Bulk fat lambs sold from \$7.00@7.50, with a late \$7.75 top on choice natives and westerns. Fat ewes sold mostly \$2.50 and \$2.75, or steady to 25c below last week.

REORGANIZE OGDEN YARDS.

Reorganization of the Ogden Union Stockyards Corp., Ogden, Utah, was recently announced, and Kenneth C. Ikeler, dean of animal husbandry at the Utah Agricultural College, has been appointed general manager of the yards. Mr. Ikeler was engaged in animal husbandry at Iowa State College, Ames, Ia., for five years, previous to his term as dean at Utah. Under the reorganization the following men hold office: James H. DeVine, president; H. E. Hemingway, vice-president; Col. P. A. Dix, secretary.

Receipts of livestock at New York markets for week ended October 11, 1930, were as follows:

Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,976	10,984	5,247
Central Union	1,883	873	20,963
New York	430	2,550	26,003
Total	7,289	14,407	25,250

Previous week 7,430 15,249 21,340 67,785

Two weeks ago 5,258 11,744 17,798 61,197

Watch the "Wanted" pages.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market suffered another half-cent relapse this week, bringing all descriptions back to the low levels of the late summer on cows, and below those levels for steers, the lowest prices for some years. Trading was confined to two packers, so far as known, and other packers declined to recognize these prices, asking last week's levels for most descriptions. The movement so far totals about 35,000 hides, mixed September and October take-off.

Tanners seem to be more interested in moving leather than in obtaining the best hides of the year at these low levels. Poor conditions in the leather business seem to be the main complaint, resulting in tanners shopping around for outside lots of hides of lower grade quality, in order to average down to lower prices for raw materials. Buying appears to be very selective at present, as to average weights, etc. Continued liquidation in other commodity and security markets has also had a depressing effect.

Spready native steers about 14½c, nom. About 5,000 native steers sold at 13c; heavy steers wanted at this price. Extreme native steers sold at 11½c, steady, for 1,000 August-September.

One packer sold 900 butt branded steers at 13c, and total of 5,000 Colorados brought 12½c, both ½c down. Couple cars heavy Texas steers sold early at 13½c, but 1,000 moved later at 13c. Light Texas steers quoted 12c, nom. Extreme light Texas steers sold with branded cows at 10c.

Heavy native cows last sold at 12c, and quoted 11½c, nom. Couple cars light native cows sold at 10½c, others asking 11c. One packer sold 4,100 branded cows at 10c.

All packers moved total of about 9,000 August-September bulls early at 7½c for native bulls and 6½c for branded, steady.

Trading light in South American market. Last sales 4,000 LaPlatas equal to about 13c c.i.f. New York, steady, although gold price higher, due to rapid fluctuations in exchange rate.

SMALL PACKER HIDES—Small packer market weaker. A local small packer moved 6,000 October hides, production of three outside plants, at 10½c for all-weight native steers and cows and 9½c for branded. Couple lots of Oct. hides still available. Various small outside lots have sold ¼@1c under these prices.

COUNTRY HIDES—Offerings in the country market are very light at buyers' ideas of values, while demand is correspondingly scarce around prices asked by sellers. All-weights quoted around 7½c, selected, delivered, for 48 lb. av. Heavy steers and cows slow at 7c. Business declined at 7½c on buff weights. Bidding 9½c for 25/45 lb. extremes but hard to find at this price. Bulls quoted 5@5½c, selected. All-weight branded priced about 6c, less Chicago freight.

CALFSKINS—The actual market on packer calfskins is again somewhat in

doubt. Sales were reported last week at 20½c for Sept. northerns, ranging up to 21½c in other directions. Sale of a car from one northern point came to light this week at 20c, and some southerns reported at 18½c; however, others inclined to call the market 21c, nom.

Chicago city calfskins offered at 17c for 8/10, and 19c for 10/15 lb., buyers' ideas lower. Mixed cities and countries 15@15½c; straight countries 12@13c. Car of Chicago city light calf and deacons sold last week at \$1.25.

KIPSKINS—As previously reported, three packers moved September native kips last week at 18c, northern basis; a small lot reported available at 17½c. Over-weights quoted 16c, northern basis, based on sale of small car southerns at 15c. Branded 14c, nom.

Chicago city kips around 15½c, nom. Mixed cities and countries 12@13c; straight countries 11@11½c.

Packer regular slunks were cleaned up to end of September last week at \$1.25; hairless last sold at 35c, small ones half-price.

HORSEHIDES—Market continues rather slow, especially to glove leather tanners. Choice city renderers quoted \$3.60@4.00, with sales recently at inside figure. Mixed city and country lots range \$3.00@3.50.

SHEEPSKINS—Dry pelts 10@10½c per lb. Sales in a small way on big packer shearlings at steady prices, beavers at \$1.25, No. 1's at 60c, and No. 2's at 35c. Pickled skins market not very well established and little being said as to actual sales, with conflicting rumors as to extent of trading and prices paid. Last sale by one packer was a car blind ribby lambs last week at \$5.00, with straight run of lamb quoted somewhere around \$4.25 per doz., Chicago; others quoting from \$3.75 up to \$4.50, while some poorer grade winter skins reported sold recently under \$3.00. New York market appears to be in somewhat better shape, and quoted around \$4.75 for that quality. Sales 16,000 October lamb pelts at 60c for large, at 40c for small ones.

Market being held back here by the larger number of stockers and feeders being killed at Chicago, with yield of 15 per cent less wool than in other years.

PIGSKINS—No. 1 pigskin strips quoted 6@7c per lb. Gelatine stocks 3¾@4c, per lb., Chicago.

New York.

PACKER HIDES—Market quiet and easier in a nominal way, based on action of the western market, prices quoted on a parity with Chicago market. Packers sold up to end of September, earlier.

COUNTRY HIDES—Trading continues slow, with offerings light at buyers' ideas of values. Buff weights quoted around 7½c, and extreme top at 9½c bid, with buff weights in better demand.

CALFSKINS—Calfskin market steady and being kept well cleaned up. The 5-7's are quoted \$1.55@1.65. Some quiet trading in heavier skins, at prices

believed to be \$2.00 for 7-9's, and \$2.75 for 9-12's. The 7-9's were quoted prior to this at \$1.90@2.00, 9-12's at \$2.70@2.80.

New York Hide Exchange Futures.

Saturday, October 11, 1930—Close: Oct. 9.20n; Nov. 9.70n; Dec. 11.20@11.25; Jan. 11.50n; Feb. 11.85n; Mar. 12.25n; Apr. 12.65n; May 13.00 sale; June 13.25n; July 13.50n; Aug. 13.75n; Sept. 14.00@14.10. Sales 10 lots.

Monday, October 13, 1930—No session, account Holiday.

Tuesday, October 14, 1930—Close: Oct. 9.00 nom.; Nov. 9.50n; Dec. 11.00 sale; Jan. 11.30n; Feb. 11.60n; March 12.00n; April 12.35n; May 12.70 sale; June 12.95n; July 13.25n; Aug. 13.50n; Sept. 13.75@13.84. Sales 61 lots.

Wednesday, October 15, 1930—Close: Oct. 8.75n; Nov. 9.25n; Dec. 10.60@10.70; Jan. 10.90n; Feb. 11.20n; Mar. 11.60n; Apr. 11.95n; May 12.30@12.35; June 12.55n; July 12.90n; Aug. 13.20n; Sept. 13.45 sale. Sales 54 lots.

Thursday, October 16, 1930—Close: Oct. 8.75 nom.; Nov. 9.25n; Dec. 10.63@10.64 sales; Jan. 10.90n; Feb. 11.20n; March 11.60n; April 11.95n; May 12.32@12.34; June 12.55n; July 12.90n; Aug. 13.15n; Sept. 13.40 bid. Sales 50 lots.

Friday, October 17, 1930—Close: Oct. 8.75; Nov. 9.25n; Dec. 10.68@10.68; Jan. 10.90n; Feb. 11.20n; Mar. 11.55n; Apr. 11.90n; May 12.25 sale; June 12.50n; July 12.85n; Aug. 13.10n; Sept. 13.40 sale. Sales 159 lots. Most active day this year.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Oct. 17, 1930, with comparisons, are reported as follows:

PACKER HIDES.		Cor.
Week ended Oct. 17.	Prev. week.	week, 10/20.
Spr. nat.		
sks.	@14½n 15	@15½n 20
Hvy. nat. sks.	@13	@15½
Hvy. Tex. sks.	@13	@15½
Hvy. butt brnd'd		
sks.	@13	@13½
Hvy. Calf. sks.	@12½	@13
Ex-light Tex.		
sks.	@10	@10½
Brnd'd. cows.	@10	@10½
Hvy. cows.	11½@12	6@12
Lg. nat. cows.	6@10½	@11
Nat. bulls.	6@7½	6@7½
Brnd'd. bulls.	6@6½	6@6½n
Calfskins.	20½@21½	20½@21½
Kips. nat.	6@17½@18	@18
Kips. ov-wt.	6@16	6@16n
Kips. brnd'd.	6@14n	6@14n
Shunks. reg.	6@1.15	@1.15
Shunks. brnd'.	@35	35
Light native, butt brnd'd. and Colorado steers	6@12 less than heavies.	@40n

CITY AND SMALL PACKERS.

Nat. all-wts.	6@10½	@11	@16
brnd'd.	6@9½	6@10½	6@15½
Nat. bulls.	6@7½	6@7½	6@11½
Brnd'd. bulls.	6@6½	6@6½	6½@10½
Calfskins.	17½@18	6@18	@20½n
Kips.	6@15½n	6@16½	19½@20n
Shunks. reg.	1.00@1.10	1.00@1.10	@1.25
Shunks. brnd'.	@20n	@20n	@30

COUNTRY HIDES.

Hvy. steers.	@ 7	7	7½	@11½
Hvy. cows.	@ 7	7	7½	@11½
Buffs.	@ 7½b	@ 8		@13n
Extremes.	@ 9½b	@ 10		@15n
Bulls.	5@ 5½	5@ 5½		@ 8½n
Calfskins.	12@ 13½	12@ 13		@ 16n
Kips.	11@ 14½	11@ 12	15	15½
Light. calfs.	9@ 1.00	9@ 1.00	1.00	1.10@1.20
Domes.	6@ 6.00	6@ 6.00	6@ 6.00	6@ 6.00
Slunks. reg.	5@ 10n	5@ 10n	5@ 10n	@ 10n
Horseshides.	3.00@4.00	3.00@4.00	4.50@6.00	6@ 6.00
Hogskins.	@ 50	@ 50	60	@ 65

SHEEPSKINS.

Prkr. lambs.
Sml. pkrs.
lambs.
Prkr. shernigs.	@ 60	30	@ 60	1.12½@1.17½
Dry pelts.	@ 10	@ 10½	10	@ 21

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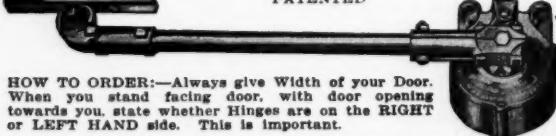
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October 18, 1930.

THE NATIONAL PROVISIONER

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Chicago Section

A. P. Miller, general manager, the American Packing & Provision Co., Ogden, Utah, was in town during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 24,967 cattle, 5,647 calves, 48,453 hogs and 59,274 sheep.

C. M. Aldrich, vice-president, Morton-Gregson Co., Nebraska City, Nebr., arrived in town the latter part of the week to attend the packers' convention.

F. A. Sewrey, department manager of Sterne & Son Company, Chicago, who has been ill since last May, and is at present in Pasadena, Cal., is now in the convalescent stage.

Col. Wm. R. Grove, president, and Harry A. Palmer, vice-president, T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., came to Chicago the latter part of the week to attend the packers' convention.

Arthur Jones, of Marples, Jones & Co., representatives of Geo. A. Hormel & Co., at Liverpool, England, arrived in Chicago this week. Mr. Jones makes an annual trip to the United States, usually at convention time.

S. Muckenthaler, Arizona Packing Co., Phoenix, Ariz., stopped in Chicago this week en route to Arizona from New York. Mr. Muckenthaler has just returned from a trip abroad, where he spent five months in Germany and Italy.

Provision shipments from Chicago for the week ended Oct. 11, 1930, with comparisons, were as follows:

	Cor. wk.	Last wk.	Prev. wk.	1929.
Cured meats, lbs.	13,041,000	12,261,000	21,459,000	
Fresh meats, lbs.	45,523,000	46,445,000	33,110,000	
Lard, lbs.	8,088,000	7,162,000	12,991,000	

Thomas E. Wilson, president of Wilson & Company, departed this week for his annual hunting trip to the mountains of New Mexico, accompanied by a group of friends which included president James S. Agar of the Agar Packing & Provision Co.

VETERAN PACKER PASSES.

Frank Enslinger, of the well-known meat packing firm of Schueler & Enslinger, New Albany, Ind., died October 5, after an illness of nearly three months' duration. He was 67 years of age and had been in the meat packing business in New Albany for 42 years. Mr. Enslinger is survived by two sons, a brother and two sisters.

BELL IN BOSTON BROKERAGE.

Bell & McLetchie are opening a brokerage office for packinghouse products and produce at 148 State Street, Boston, Mass. D. A. Bell, who is widely-known throughout the industry, was engaged for years in the meat packing business at Indianapolis, Ind., but more lately in the brokerage business under his own name until this partnership was formed.

MANY LOSE FRIEND AND GUIDE.

In the passing of Richard W. Howes, one of the executives of Swift & Company, on October 11, the industry lost one of its broad-minded and clear-thinking veterans, and packinghouse men everywhere lost a real friend.

He was born in Chicago, spent 43 years in the Swift organization, always kept up with the progress of the packing industry, both in thinking and action, and was never known to have lost a friend.

To the Swift & Company organization, to the packing industry as a whole, and to his multitude of friends here and abroad, the news of the death of Mr. Howes brought real sorrow. A man with such a deep-seated instinct for friendliness engenders a reciprocal feeling in those with whom he

career with Swift & Company should be of interest.

Richard W. Howes was born in Chicago on December 13, 1862, and received his education in the public schools of this city. His first business association was with the New Haven Clock Company as a salesman. However, this was just in the nature of preliminary training for his real business career in what was then the infant industry of meat packing in the Middle West.

Mr. Howes joined the Swift organization on June 30, 1889, and his connection with the company was unbroken from that time until the day of his death. The first official record that we have of his duties—in those early days records were not as meticulously kept as they are now, apparently—is that on January 1, 1896, he was in the jobbing department, Chicago.

As his abilities continued to make themselves manifest, more and more responsibility was given to Mr. Howes, until at one time he administered the affairs of what are now eight or ten different departments. His title was head of the provision department, but at that time "provisions" included lard, smoked meats, pickled meats, sausage products and fresh pork. In addition, Mr. Howes had charge of the car route sales department, the jobbing department, and several other divisions of the business that have since grown into independent departments.

During the four years following the World War Mr. Howes was given the job—extremely difficult and delicate for an American at that time—of running the Swift office in Hamburg, and re-establishing good-will for the company with the United States' erstwhile antagonist.

This period abroad increased the number of Mr. Howes' friendships, and established in his affections a number of places as well as people in Continental Europe that he wished to see again. This wish was fulfilled several times, his last trip abroad being in the summer of 1929, when he spent several months in Europe.

As the departments under his control developed they were delegated to others, as Mr. Howes was forced to concentrate his interests in the rapidly-expanding sausage, casings and jobbing departments. His position at the time of his death was that of active head of these three departments.

Besides his departments, Mr. Howes was interested in other affairs of Swift & Company. He was a member of the board of directors of the Employes' Benefit Association, a contributor to company magazine, "The Buzzer," and in general was a participant in all Swift & Company activities. Outside the business, he was a member of the Chicago Athletic Association, the South Shore Country Club, and the St. James Methodist Episcopal Church.

"He was one of the finest men I've ever known," said one who has been associated with Mr. Howes for over twenty-five years. "To work with him was an education in business and in friendship."



HE WAS A FRIENDLY MAN.

Richard W. Howes, one of the kindest as well as one of the smartest executives in the packinghouse field, who passed away this week.

comes in contact, and remains long in the memory of his associates.

Mr. Howes died at the age of sixty-eight at his home in Chicago, the victim of a heart attack. He is survived by his widow, Mrs. Jessie E. Howes, and his two brothers, Frank W. and Allen C. Howes. Funeral services were conducted at the St. James Methodist Episcopal Church, in Chicago, and the interment took place at Rosehill Mausoleum, Chicago, on October 14.

Because of his length of service with Swift & Company, because of the importance of the numerous positions he filled and his influence in the industry at the time of his death, and particularly because of the genial character which made all those who met him his friends, a brief account of Mr. Howes'

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
October 16, 1930.

REGULAR HAMS.			
Green.	Sweet	Pickled.	
Standard.	Standard.	Fancy.	
8-10	16 $\frac{1}{2}$	18	19
10-12	16	17 $\frac{1}{2}$	18 $\frac{1}{2}$
12-14	16	17 $\frac{1}{2}$	18 $\frac{1}{2}$
14-16	16	17 $\frac{1}{2}$	18 $\frac{1}{2}$
10-16 range	15 $\frac{1}{2}$	17 $\frac{1}{2}$	18 $\frac{1}{2}$

BOILING HAMS.			
Green.	Sweet	Pickled.	
Standard.	Standard.	Fancy.	
16-18	16 $\frac{1}{2}$	17 $\frac{1}{2}$	17 $\frac{1}{2}$
18-20	16 $\frac{1}{2}$	17 $\frac{1}{2}$	17 $\frac{1}{2}$
20-22	16 $\frac{1}{2}$	17 $\frac{1}{2}$	17 $\frac{1}{2}$
16-22 range	16 $\frac{1}{2}$	17 $\frac{1}{2}$	17 $\frac{1}{2}$

SKINNED HAMS.			
Green.	Sweet	Pickled.	
Standard.	Standard.	Fancy.	
10-12	18 $\frac{1}{2}$	19 $\frac{1}{2}$	20 $\frac{1}{2}$
12-14	18 $\frac{1}{2}$	19	20
14-16	18	18 $\frac{1}{2}$	19 $\frac{1}{2}$
16-18	17 $\frac{1}{2}$	18	19
20-22	16 $\frac{1}{2}$	16 $\frac{1}{2}$	17 $\frac{1}{2}$
22-24	14 $\frac{1}{2}$	14 $\frac{1}{2}$	15 $\frac{1}{2}$
24-26	13 $\frac{1}{2}$	13 $\frac{1}{2}$	14 $\frac{1}{2}$
25-30	13	13 $\frac{1}{2}$	14 $\frac{1}{2}$
30-35	12 $\frac{1}{2}$	13	14 $\frac{1}{2}$

PICNICS.			
Green.	Sweet	Pickled.	
Standard.	Standard.	Sh. Shank.	
4-6	11 $\frac{1}{2}$	11 $\frac{1}{2}$	12 $\frac{1}{2}$
6-8	11 $\frac{1}{2}$	10 $\frac{1}{2}$	11 $\frac{1}{2}$
8-10	11 $\frac{1}{2}$	10	11
10-12	11 $\frac{1}{2}$	9 $\frac{1}{2}$	10 $\frac{1}{2}$
12-14	11 $\frac{1}{2}$	9 $\frac{1}{2}$	10 $\frac{1}{2}$

BELLIES.			
Green.	Cured.	Dry	Cured.
Sq. Sds.	S.P.		
6-8	18	18	19
8-10	18	18	19
10-12	18	18	19
12-14	18	18	19
14-16	17 $\frac{1}{2}$	18	19
16-18	17 $\frac{1}{2}$	17 $\frac{1}{2}$	18 $\frac{1}{2}$

D. S. BELLIES.			
Standard.	Fancy.	Clear.	Rib.
14-16	16 $\frac{1}{2}$	16	15
16-18	16	17	16
18-20	15 $\frac{1}{2}$	16 $\frac{1}{2}$	16
20-22	15 $\frac{1}{2}$	16 $\frac{1}{2}$	16 $\frac{1}{2}$
25-30	14 $\frac{1}{2}$	15 $\frac{1}{2}$	15 $\frac{1}{2}$
30-35	14 $\frac{1}{2}$	14 $\frac{1}{2}$	14 $\frac{1}{2}$
35-40	14 $\frac{1}{2}$	14	14
40-50	13 $\frac{1}{2}$	13	13

D. S. FAT BACKS.			
Standard.	Export	Trim.	
8-10	12%	12%	12%
10-12	12 $\frac{1}{2}$ %	12 $\frac{1}{2}$ %	12 $\frac{1}{2}$ %
12-14	12%	12 $\frac{1}{2}$ %	12 $\frac{1}{2}$ %
14-16	12%	13	13
16-18	12%	13	13
18-20	13	13 $\frac{1}{2}$	13 $\frac{1}{2}$
20-25	13 $\frac{1}{2}$	13 $\frac{1}{2}$	13 $\frac{1}{2}$

OTHER D. S. MEATS.			
Extra short clears.	35-45	13	
Extra short ribs.	35-45	13	
Regular plates.	6-8	12 $\frac{1}{2}$	
Other plates.	4-6	11 $\frac{1}{2}$	
Jowl butts.		12 $\frac{1}{2}$	
Green square jowls.		14 $\frac{1}{2}$	
Green rough jowls.		15 $\frac{1}{2}$	

THE NATIONAL PROVISIONER

FUTURE PRICES.

SATURDAY, OCTOBER 11, 1930.

Open.	High.	Low.	Close.
1.ARD—			
Oct. .11.35	11.35	11.30	11.30
Nov. .10.45	10.45	10.40	10.40
Dec. .10.45	10.45	10.35	10.30
Jan. .10.35	10.35	10.25	10.25
Feb. .10.35	10.35	10.25	10.25
May. .10.35	10.35	10.35	10.35
1.CLEAR BELLIES—			
Oct. .11.30	11.30	11.30	11.35b
Jan. .10.95	10.95	10.95	10.95
May. .10.47 $\frac{1}{2}$	10.47 $\frac{1}{2}$	10.45	10.45
13.62 $\frac{1}{2}$ b			
1.LARD—			
Oct. .11.30	11.30	11.30	11.35b
Nov. .10.95	10.95	10.90	10.90
Dec. .10.45	10.45	10.35	10.35
Jan. .10.60-80	10.60	10.60	10.77 $\frac{1}{2}$ a
Feb. .10.85	10.85	10.85	10.85b
13.62 $\frac{1}{2}$ a			
1.CLEAR BELLIES—			
Oct. .11.35	11.35	11.30	11.42 $\frac{1}{2}$ b
Nov. .10.95	10.95	10.90	11.42 $\frac{1}{2}$ a
Dec. .10.45	10.45	10.35	11.40 $\frac{1}{2}$ a
Jan. .10.60-10.97 $\frac{1}{2}$ b	10.60	10.70	10.75
Feb. .10.80	10.80	10.75	10.50b
May. .10.85	10.85	10.60	10.62 $\frac{1}{2}$ b
13.62 $\frac{1}{2}$ a			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.CLEAR BELLIES—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.CLEAR BELLIES—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.CLEAR BELLIES—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40
Feb. .10.65	10.65	10.55	10.55b
10.45b			
1.FRIDAY, OCTOBER 17, 1930.			
1.LARD—			
Oct. .11.40	11.40	11.32 $\frac{1}{2}$	11.32ax
Nov. .11.05-10.90	11.05	10.90	10.90
Dec. .10.70	10.70	10.60	10.65
Jan. .10.50	10.50	10.37 $\frac{1}{2}$	10.40

October 18, 1930.

TS

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended	Cor. week.	
	Oct. 15, 1930.	1929.	
Prime native steers	21 @ 22	25 @ 26	
Good native steers	19 @ 20	23 1/2 @ 24 1/2	
Medium steers	18 @ 19	22 1/2 @ 23 1/2	
Heifers, good	14 @ 18	19 @ 23	
Cows	9 @ 12 1/2	14 1/2 @ 15	
Hind quarters, choice	29 @ 30	31 @ 31	
Fore quarters, choice	16 @ 16	20 @ 21	

Beef Cuts.

Steer loins, No. 1	35 @ 43	
Steer short loins, No. 1	33 @ 39	
Steer short loins, No. 2	44 @ 54	
Steer short loins, No. 2	40 @ 49	
Steer loin ends (hips)	26 @ 32	
Steer loin ends, No. 1	26 @ 31	
Cow loins	19 @ 27	
Cow short loins	25 @ 34	
Cow loin ends (hips)	14 @ 20	
Steer ribs, No. 1	22 @ 31	
Steer ribs, No. 2	21 @ 30	
Cow ribs, No. 2	14 @ 18	
Cow ribs, No. 3	11 @ 14	
Steer rounds, No. 1	18 @ 19	
Steer rounds, No. 2	17 1/2 @ 18 1/2	
Steer chuck, No. 1	14 1/2 @ 19 1/2	
Steer chuck, No. 2	14 @ 16	
Cow rounds	12 1/2 @ 16	
Cow chuck	15 1/2 @ 16	
Steer plates	10 1/2 @ 11	
Medium plates	8 @ 12	
Briskets, No. 1	15 @ 20	
Steer naval ends	7 1/2 @ 11 1/2	
Cow naval ends	8 1/2 @ 11	
Fore shanks	9 @ 12	
Hind shanks	6 @ 10	
Strip loins, No. 1, bms.	65 @ 66	
Strip loins, No. 2	55 @ 56	
Steer loins, No. 1	32 @ 35	
Steer loins, No. 2	24 @ 25	
Beef tenderloins, No. 1	75 @ 75	
Beef tenderloins, No. 2	70 @ 70	
Flank butter	27 @ 30	
Flank steaks	24 @ 27	
Shoulder clods	12 1/2 @ 20	
Hanging tenderloin	10 @ 11	
Insides, green, 66 1/2 lbs.	12 @ 13	
Outsides, green, 56 1/2 lbs.	12 1/2 @ 13	
Knuckles, green, 5 @ 6 lbs.	14 1/2 @ 15	

Beef Products.

Brains (per lb.)	10 @ 12	
Hearts	9 @ 14	
Tongues, 4 @ 5	33 @ 36	
Sweetbreads	26 @ 42	
Ox-tails, per lb.	11 @ 15	
Fresh tripe, plain	8 @ 8	
Fresh tripe, H. C.	10 @ 10	
Livers	18 @ 22	
Kidneys, per lb.	10 @ 14	

Lamb.

Choice lambs	18 @ 21	
Medium lambs	16 @ 21	
Choice saddles	24 @ 30	
Medium saddles	22 @ 28	
Choice fore	12 @ 18	
Medium fore	10 @ 17	
Lamb fries, per lb.	33 @ 33	
Lamb tongues, per lb.	16 @ 16	
Lamb kidneys, per lb.	25 @ 30	

Mutton.

Heavy sheep	8 @ 8	
Light sheep	9 @ 12	
Heavy saddles	7 @ 10	
Light saddles	12 @ 16	
Heavy fore	5 @ 6	
Light fore	7 @ 10	
Mutton	14 @ 18	
Mutton loins	10 @ 13	
Mutton stew	6 @ 8	
Sheep tongues, per lb.	16 @ 16	
Sheep heads, each	10 @ 12	

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. av.	25 @ 26	
Picnic shoulders	15 @ 15 1/2	
Skinned shoulders	16 @ 16	
Tenderloins	50 @ 47	
Spare ribs	13 @ 14	
Back fat	13 @ 13	
Boston butts	19 @ 21	
Buttless butts, cellar trim, 26 1/4	24 @ 24	
Hocks	10 @ 13	
Tails	12 @ 12	
Neck bones	6 @ 4 1/2	
Slip bones	14 @ 14	
Blade bones	14 @ 14	
Pigs' feet	6 @ 7	
Kidneys, per lb.	11 @ 11	
Livers	10 @ 10	
Brains	10 @ 14	
Ears	7 @ 7	
Snots	7 @ 7	
Heads	9 @ 9	

Veal.

Choice carcass	20 @ 21	23 @ 25
Good carcass	17 @ 19	18 @ 22
Good saddles	24 @ 27	28 @ 30
Good racks	12 @ 16	16 @ 20
Medium racks	7 @ 9	12 @ 13

Veal Products.

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Brains, each	@ 10	12 @ 14
Sweetbreads	@ 10	15 @ 15
Calf livers	@ 15	16 @ 16

DRY SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 28
Country style sausage, fresh in link	20 @ 25
Country style pork sausage, smoked	26 @ 30
Frankfurts in sheep casings	20 @ 25
Bologna in hog casings	20 @ 25
Bologna in beef casings, choice	20 @ 25
Bologna in beef middles, choice	20 @ 25
Liver sausage in hog bungs	20 @ 25
Liver sausage in beef rounds	20 @ 25
Hog casings	20 @ 25
New England luncheon specialty	20 @ 25
Minced anchovy specialty, choice	20 @ 25
Tongue sausage	20 @ 25
Blood sausage	20 @ 25
Some bologna	20 @ 25
Polish sausage	20 @ 25

SAUSAGE IN OIL.

(Fancy style sausage in beef rounds)

Cervelat, choice, in hog bungs	@ 47
Thuringer Cervelat	45 @ 45
Farmer	32 @ 32
Holsteiner	30 @ 30
B. C. Salami, choice	47 @ 47
Milano Salami, choice, in hog bungs	45 @ 45
B. C. Salami, new condition	25 @ 25
Frisees, choice, in hog middles	30 @ 30
Genoa style Salami	35 @ 35
Reindeer Salami	35 @ 35
Mortadella, new condition	25 @ 25
Capicoddi	52 @ 52
Italian style hams	35 @ 35
Virginia hams	35 @ 35

SAUSAGE MATERIALS.

(Regular pork trimmings)

Regular pork trimmings	13 1/2 @ 14
Special lean pork trimmings	16 @ 18
Extra lean pork trimmings	14 1/2 @ 15
Neck bone trimmings	11 1/2 @ 12
Pork cheek meat	9 1/2 @ 10
Pork hearts	6 @ 6
Native boneless bull meat (heavy)	6 @ 8
Boneless chuck	6 @ 8
Short neck	6 @ 7
Beef trimmings	6 @ 7
Beef hearts	3 1/2 @ 5
Beef cheeks (trimmed)	5 @ 6
Dressed canners, 350 lbs. and up	6 @ 6
Dressed cutter cows, 400 lbs. and up	7 1/2 @ 8
Dr. bologna bulls, 600 lbs. and up	8 @ 8
Beef tripe	3 @ 3
Pork tongues, canner trimmed S. P.	15 1/2 @ 16

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:

Domestic rounds, 180 pack	21
Domestic rounds, 140 pack	20
Export wide, wide	25 @ 25
Export rounds, medium	25 @ 25
Export rounds, narrow	26 @ 26
No. 1 weasands	40 @ 40
No. 2 weasands	40 @ 40
No. 1 bungs	0.7 @ 0.7
No. 2 bungs	12 @ 12
Middles, regular	65 @ 65
Middles, selected wide	200 @ 200
Dried bladders:	
12-15 in. wide, flat	1.00
10-12 in. wide, flat	1.00
8-10 in. wide, flat	80 @ 80
6-8 in. wide flat	55 @ 55
Narrow, per 100 yds.	3.25
Medium, regular, per 100 yds.	2.25
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	75 @ 75
Export bungs	85 @ 85
Large prime bungs	20 @ 20
Medium prime bungs	12 @ 12
Small prime bungs	7 1/2 @ 7 1/2
Middles, per set	20 @ 20
Stomachas	0.8 @ 0.8

Hog casings:

Narrow, per 100 yds.	3.25
Medium, regular, per 100 yds.	2.25
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	75 @ 75
Export bungs	85 @ 85
Large prime bungs	20 @ 20
Medium prime bungs	12 @ 12
Small prime bungs	7 1/2 @ 7 1/2
Middles, per set	20 @ 20
Stomachas	0.8 @ 0.8

VINEGAR PICKLED PRODUCTS.

(Regular tripe, 200-lb. bbl.)

Regular tripe, 200-lb. bbl.	\$13.00
Honeycomb tripe, 200-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl.	21.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	77.00
Lamb tongues, long cut, 200-lb. bbl.	55.00
Lamb tongues, short cut, 200-lb. bbl.	65.00

DRY SALT MEATS.

(Extra short clears)

Extra short ribs	@ 13 1/2
Short ribs, 14@16 lbs. avg.	13 1/2 @ 13 1/2
Clear bellies, 14@16 lbs.	13 1/2 @ 13 1/2
Clear bellies, 14@16 lbs.	13 1/2 @ 13 1/2
Rib bellies, 20@25 lbs.	13 1/2 @ 13 1/2
Rib bellies, 25@30 lbs.	13 1/2 @ 13 1/2
Fat backs, 10@12 lbs.	13 1/2 @ 13 1/2
Fat backs, 14@16 lbs.	13 1/2 @ 13 1/2
Regular plates	13 1/2 @ 13 1/2
Butts	13 1/2 @ 13 1/2

WHOLESALE SMOKED MEATS.

(Fancy reg. hams, 14@16 lbs.)

Fancy reg. hams, 14@16 lbs.	@ 26
Fancy reg. hams, 14@16 lbs.	28 @ 28
Standard reg. hams, 14@16 lbs.	25 @ 25
Picnics, 4@8 lbs.	23 @ 23
Fancy bacon, 6@8 lbs.	23 @ 23
Standard bacon, 6@8 lbs.	23 @ 23
No. 1 beef ham sets smoked	24 @ 24
Insides, 8@12 lbs.	23 @ 23
Outsides, 5@9 lbs.	23 @ 23
Knuckles, 5@9 lbs.	23 @ 23
Cooked hams, choice, skin on, fattened	23 @ 23
Cooked picnics, skin on, fattened	23 @ 23
Cooked picnics, skinned, fattened	23 @ 23
Cooked loin roll, smoked	23 @ 23

BARRELED PORK AND BEEF.

(Mess pork, regular)

Mess pork, regular	\$
Family back pork, 24 to 34 pieces	32.50
Family back pork, 35 to 45 pieces	32.50
Clear back pork, 40 to 50 pieces	32.50
Clear plate pork, 25 to 35 pieces	20.50
Brisket pork	25.00
Bean pork	24.50
Plate beef	20.00
Extra plate beef, 200 lb. bbls.	21.00

COOPERAGE.

(Ash pork barrels, black iron hoops, \$1.47 1/2 @ 1.50)

Ash pork barrels, black iron hoops	1.47 1/2 @ 1.50

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Retail Section

Lamb School Will Teach Dealer and Consumer About Meat Values

An intensive experimental campaign for a better understanding and wider use of one of the major meats is being conducted in Kansas City for a period of two weeks, beginning Monday, October 13. It is well planned and well executed, and its results will have broad significance to packers, retail meat dealers and livestock producers.

The meat is lamb. The campaign is financed by the growers of the animals. It has been planned by the National Live Stock and Meat Board with co-operation of meat packers. These agencies are laying the foundation not only for introductory sales, but for repeat sales by meat dealers through "The Lamb School," display advertisements in local newspapers, posters, menu books and other publicity material for use and distribution by retailers.

Activities center in the lamb school, which will be held every morning except Saturday and Sunday at 10 o'clock in a Kansas City theater.

At this school the most modern cuts of lamb will be shown, a carcass will be broken up to show the housewives in attendance just how these cuts are made and where they come from. A cooking demonstration will be in progress at the same time, showing the method of preparation and foods to be served with lamb.

Lamb Cutting Demonstrations.

Each afternoon during the two weeks a lamb-cutting demonstration is given at one of the local high schools.

On the evening of October 13, the independent retail meat dealers of the

city met at the Baltimore Hotel to witness a lamb-cutting demonstration and to receive further information on the campaign, supplementing information already given by packer salesmen. Each evening thereafter the chain store groups were given demonstrations.

In addition to display advertising in local newspapers the retailers were furnished with 2,700 colored lamb posters, 7,500 four-color window streamers and 2,700 placards, inviting the public to the school, for window and counter cards.

One hundred thousand lamb menu books were furnished for distribution by the individual retailers and through the school, and 150,000 tickets for admission to the school.

Kansas City packers are prepared to furnish branded lamb in large quantities to retailers. All lamb will be sold under one general brand name, "Mountain Quality," regardless of the packer supplying it. As a sub-brand under this major brand name the packer's own brand will be used, such as Swift's Premium, Armour's Star, Wilson's Certified and Cudahy's Puritan. A somewhat less expensive grade will carry only the packer's name, along with the "Mountain Quality" brand.

Programs prepared for distribution throughout the two weeks period to those attending the school include lamb suggestions for use each day for two weeks, with detailed cooking instructions and suggestions for other foods to accompany the meat of the meal.

Max O. Cullen, who has been demon-

strating lamb cutting methods all over the country, will make the cutting demonstrations at the school, in the high schools and at the retailers' evening meetings. Miss Nora Altic, well-known home economist and authority on lamb cookery, will demonstrate new, economical and attractive ways of preparing the various cuts.

This intensive campaign is financed by the National Wool Growers' Association and the Colorado-Nebraska Lamb Feeders' Association. Because of the plentiful supply, the price of lamb is the lowest it has been in years, and producers and feeders have regarded this as a most favorable time to make this quality meat better known to all consumers.

WISCONSIN RETAILERS MEET.

Compulsory grading of poultry and state licensing of retail meat dealers were among the important matters considered and acted on at the thirteenth annual convention of the Wisconsin State Association of Retail Meat dealers, held in Milwaukee, October 12 to 14.

Grading of poultry, the association felt, would eliminate much of the unfair competition now existing, and would protect the public against unscrupulous dealers. It was proposed that grades consist of fancy, choice, medium and common, these grades to be fixed by the retail meat dealers, possibly under the supervision of the local boards of health in cooperation with the state department of agriculture and markets.

A committee to consider poultry grading, and draw up a poultry grading bill to be presented to the state legislature, was appointed by president Nicholas Bouchette. This committee is



FOUR-COLOR WINDOW STREAMER USED IN THE KANSAS CITY LAMB CAMPAIGN.

The campaign to increase lamb consumption in the Kansas City territory is being financed by the National Wool Growers' Association and the Colorado-Nebraska Lamb Feeders' Association, and was planned by the National Live Stock and Meat Board, with the cooperation of local packers. The campaign, which includes cutting demonstrations, lectures, newspaper advertising, distribution of menu books, etc., began October 13 and will close October 25.

October 18, 1930.

made up of Charles Turck, Jacob Stockinger and Jacob Herman.

The association also went on record as favoring state legislation licensing all retail meat dealers. One of the requirements favored in such legislation is the physical examination of applicants for licenses. The association wants such examinations controlled by the state board of health. A high standard of sanitation is desired by the dealers.

There was considerable discussion of the efforts being made by the packers interested to have set aside the packers consent decree. The case is now before the Supreme Court of the District of Columbia. The association went on record as opposed to modification of the decree.

An optimistic attitude toward present business conditions was advocated by Jacob Herman, chairman of the board, and John T. Russell, Chicago, chairman of the legislative committee of the National Association of Retail Meat Dealers. Mr. Russell stated that he believes retailers "can look for higher prices for good beef by January 1. United effort," he said, "must be the aim of all to help restore our economic equilibrium. Our standards of living must not be lowered."

Mr. Herman urged that hard times be met with a harder will, and that strenuous efforts be made to improve business conditions. "Fundamental conditions in the United States are safe and sound, and until things right themselves we must do everything in our power to curb and eliminate pessimistic talk," stated Mr. Herman. "We must also make every effort to restore confidence by talking optimistically and thus lend faith and hope for the future. When the public adopts this feeling and acts accordingly, it will be only a short time before we will see a decided change for the better, and we will then reap the reward for the part we took in this revival."

Officers elected were as follows: President, Nicholas F. Bouchette, Oshkosh; vice-presidents, Henry Gust, Eau Claire, and Jacob Gaiser, Racine; secretary, Harvey L. Wickert, Oshkosh; treasurer, Otto Sprister, Appleton.

Eau Claire was selected as the meeting place for the next annual convention.

OUT-OF-TOWN TRADING.

The small-town merchant often complains because so much business goes from his community to the larger ones within a convenient distance from him. Now, it seems, the practice of trading out of town is not confined to the small town resident; the larger cities also lose business to still larger ones.

About 80 per cent of the citizens of Boulder, Colo., a city of 13,000, purchases regularly, often or occasionally in Denver, 43 miles away. This was determined by the Bureau of Business and Government Research of the University of Colorado as the result of a questionnaire sent out recently.

Retail Shop Talk

NEW MEAT RECIPE BOOKLET.

"Meat Recipes and Menus for 1931," a 48-page booklet full of meat information, has just been issued by the National Live Stock and Meat Board for distribution at cost through packers and retail meat dealers to housewives.

The booklet is published at this time so that orders can be filled for the Christmas trade. Packers and retailers distribute such books to their customers as a Christmas good will offering, with their names and a holiday greeting printed on the cover.

The book first discusses meat as the center of the meal. It then gives a large number of recipes for beef dishes



and a list of breakfast, luncheon and dinner menus built around beef.

Following these are the recipes for pork dishes and menus for all three meals of the day built around pork. Similar information is furnished for lamb and veal.

A section is devoted to the principles of meat cookery, giving cooking temperatures and the right way to roast, broil and panbroil the tender cuts. Instructions are also given for braising, cooking in water and stewing the less tender cuts.

Detailed instructions are given, also, on the preparation of brains, hearts, kidneys, liver, sweetbreads, tongue and tripe, together with suggestions as to vegetables to serve with each, also combinations of some of these meat sundries.

The book contains a vast amount of practical information presented so as to be valuable to the least informed reader. Space is left on the cover page for imprinting the name and address of the distributor of the books. This will be done by the National Live Stock and Meat Board, the price per hundred, including the imprint, being \$5.90, with shipping charges prepaid. No quantity less than 100 will be im-

printed. Sample copy will be sent free of charge.

Orders for these books may be sent direct to the National Live Stock and Meat Board, 37 West Van Buren Street, Chicago, or to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

JACK-O-LANTERN CONTEST.

Last year, during the week before Halloween, a retailer in a Chicago suburb got some good publicity by staging a Jack-O-Lantern contest among the boys and girls of the city.

The plan, as announced in the newspapers, was that each child, to be eligible, must buy his pumpkin from the store in question. For the best Jack-O-Lantern a prize of \$5.00 was offered and for the next best a prize of \$3.00. The rules provided that the Jack-O-Lanterns must be displayed in the store at least four days before Halloween.

The idea immediately caught the fancy of the youngsters, and for several days after the announcement appeared the demand for pumpkins was brisk. The finished efforts were displayed on tables and the public was invited to view the exhibit and to cast their votes for the Jack-O-Lantern which they considered the best.

The names of the children who entered the contest were not attached to the pumpkins, each Jack-O-Lantern being distinguished by a number. A ballot with which to vote was given with each purchase.

The demand to see the exhibit was so great that the store found it necessary to stay open an hour or two longer than usual each day the lanterns were on display. And naturally receipts jumped in proportion, many visitors being anxious to cast a vote for what they considered the best effort. This is a business-getting stunt this retailer will repeat this year and one to which the youngsters and not a few of the grown-ups are looking forward to with considerable anticipation.

NEWS OF THE RETAILERS.

Harold W. Taber, Oroville, Cal., has purchased the meat and grocery business of George A. Taber.

Hawkins Brothers have opened a meat market and grocery at 1595 Blackstone ave., Fresno, Cal.

Manuel L. Avilla and J. B. Cunha, Decoto, Cal., have engaged in the meat and grocery business as M. L. Avilla & Co.

The Library Market, Inc., has opened at 1218 Library ave., Detroit, Mich.

J. G. Buell, engaged in the meat business at 82 North Main st., Ashland, Ore., has added groceries.

Ed Tesch has opened a meat market in the Lemman Building, Ritzville, Wash.

Stong's Public Market has been opened at 1912 North 45th st., Seattle, Wash.

Antone Stokvis, Harrah, Wash., has purchased the meat market of Gysbert Van Ersel.

Thomas J. Witham has purchased the meat market at 10th ave. and Perry st., Spokane, Wash., from W. M. Crosby.

Louis P. Bommer, Wenatchee, Wash., has sold out his grocery department, but continues the meat market.

New York Section

NEW YORK NEWS NOTES.

H. D. Speer, small stock department, Swift & Company, Chicago, spent a few days in New York during the past week.

Frank R. Warton, chairman of the board, Hygrade Food Products Corporation, was presented with a baby daughter on October 14.

President Frank N. Firor and T. W. Bryant, treasurer and comptroller of Adolf Gobel, Inc., will attend the Institute convention at Chicago.

William Posphosil, beef department, Jacob Dold Packing Co., Omaha, Neb., spent several days in New York and Philadelphia during the past week visiting the trade.

J. C. Jacobs, casing department, Armour and Company, Chicago, visited the New York plant of the New York Butchers Dressed Meat Company during the past week.

President Samuel Slotkin, Hygrade Food Products Corporation, left New York early last week in order to attend all of the conferences and the packers' convention at Chicago.

Charles E. Haman, in charge of the packinghouse products department of J. P. Grant, New York, left for the West with a party of friends in the trade to attend the convention in Chicago.

President Max Trunz, Trunz Pork Stores, Inc., Brooklyn, will attend the annual convention of the Institute at Chicago and on Nov. 1 will officially open store No. 41 at Van Brunt Street, Brooklyn, N. Y.

Irving Blumenthal, treasurer, United Dressed Beef Company, has returned to his business activities following an absence of several months. Mr. Blumenthal has been very ill, and his friends are all glad to welcome him back and to see him looking so well.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended October 11, 1930, was as follows: Meat—Manhattan, 119 lbs.; Bronx, 23 lbs.; Queens, 25 lbs. Total, 167 lbs. Fish—Brooklyn, 2 lbs. Poultry—Brooklyn, 10 lbs.; Manhattan, 4 lbs. Total 14 lbs.

Chicago visitors to the New York plant of Wilson & Co., during the past week included J. J. Wilke, margarine department; Dr. R. F. Eagle, executive department; Allen McKenzie, engineering department; and J. A. Hafner, vice-president United Chemical & Organic Products Co.

Armour and Company, New York, had as visitors during the past week F. W. Loucks, branch house superintendent's department; H. S. Johnson, vice-president and head of the poultry department; and G. H. Johnstone, credit department, all from Chicago. Other visi-

tors included W. E. Richards, manager of the Boston branch, and J. P. Howenstein, credit manager, Philadelphia.

MEAT MACHINE PIONEER DIES.

John A. Sander, founder of the Sander Manufacturing Co., Newark, N. J., passed away on October 11, 1930, at his summer home at Spring Lake, N. J., at the age of eighty-one.

Mr. Sander was born in Kiel, Germany, Sept. 21, 1849, and learned his trade there as machinist. He came to this country when a young man and was employed by a machine company repairing various machines, among which were meat-chopping machines with an up-and-down movement. These early choppers made a deafening noise and were constantly getting out of order.

While repairing one of these choppers Mr. Sander met a prominent packer of that time. This packer advised Mr. Sander that if a machine was made to cut meat with less noise and more capacity, he would find a ready market for it.

Mr. Sander conceived the idea of revolving knives on a wooden block, and developed what was known in 1875 as the John Sander noiseless meat-cutting machine. This machine cut and mixed 250 lbs. of meat per hour, a record for that period. Since that time, with the aid of his son and grandson, he invented and developed the Sander compound meat grinder, which has a capacity of four tons of meat per hour.

Mr. Sander was one of those who had a keen foresight in the needs of the packers, even as far back as 1875. With his passing the number of those who pioneered the development of our modern meat industry is still further reduced.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Oct. 11, 1930, with comparisons:

West. drsd. meats:	Week ended Oct. 11.	Prev. week.	Cor. week, 1929.
Steers, carcasses	10,171	7,728	7,570
Cows, carcasses	858	878	736
Bulls, carcasses	175	140	180
Veals, carcasses	10,649	10,418	10,755
Lambs, carcasses	30,433	31,053	27,857
Mutton, carcasses	3,712	3,348	4,143
Beef cuts, lbs.	228,713	297,873	343,589
Pork cuts, lbs.	2,009,211	1,880,406	1,901,696
Local slaughters:			
Cattle	8,291	9,423	9,168
Calves	14,046	16,558	12,437
Hogs	53,981	46,083	57,643
Sheep	85,905	78,137	63,690

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Oct. 11, 1930, with comparisons, were as follows:

West. drsd. meats:	Week ended Oct. 11.	Prev. week.	Cor. week, 1929.
Steers, carcasses	2,294	2,211	2,283
Cows, carcasses	1,316	1,451	1,046
Bulls, carcasses	22	7	51
Veals, carcasses	1,164	1,190	1,527
Lambs, carcasses	7,915	21,900	19,955
Mutton, carcasses	898	974	1,236
Pork, lbs.	256,074	391,581	489,097

AMONG RETAIL MEAT DEALERS.

At the meeting of the Brooklyn Branch last week, the chief topics discussed were the forthcoming annual ball of the Brooklyn, South Brooklyn and Jamaica Branches, the scheduled debate between Al. Rosen and Joseph Rossman and the Ladies' Night for members and their wives. The latter will be in the form of a card party and dance. It will be held in the regular meeting rooms, K. of C. Institute, 81 Hanson Place, on October 23.

The Eastern District Branch discussed at their meeting this week the membership drive being sponsored by the State Association. The annual entertainment and ball, which will be held in Schwaben Hall on February 12, also was discussed. Fred C. Kiester, business manager, is looking after the details.

Routine matters and the forthcoming social events took up the attention of the members at the meeting of the South Brooklyn Branch. Announcement was made that the annual "clinic" would be held October 21. At this time the members and their assistants, as well as non-member retail meat dealers in the territory covered by the South Brooklyn Branch, may be examined for health certificates. This will probably be followed by an interesting talk by a doctor.

A very interesting business meeting was held by the Ladies' Auxiliary in the Hotel McAlpin last week, with president Mrs. A. Werner, Jr., in the chair. Plans for the winter activities include a theatre party and supper at which the men could be present. The committee for the theatre is Mrs. A. Werner, Jr., Mrs. A. Di Matteo and Mrs. Charles Hembdt. The supper committee is composed of Mrs. George Anselm and Mrs. William Kramer. Mrs. F. P. Burck suggested an occasional non-pay social afternoon for the members, and Mrs. A. Hehn, suggested a novel idea for collecting funds to be used for Christmas cheer. The next meeting will be a social in the Hotel McAlpin October 23. This will be a bunco. The hostesses are Mrs. George Anselm and Mrs. Frank P. Burck. A letter was received from the Jamaica Branch extending an invitation to the members of the auxiliary to attend their Ladies' Night on October 29.

William Kramer, president of Kramer Brothers, and Mrs. Kramer, celebrated the thirteenth anniversary of their weding by a twosome dinner and theatre party.

Edwin W. Williams, secretary of the New York State Association of Retail Meat Dealers, has completed plans to spend several weeks in upper New York State for the purpose of organizing and establishing new branches. Kingston and Albany will be the first cities to have a branch, as many of the retail meat dealers at those points have expressed the desire to join the State Association. This is the beginning of the campaign outlined and planned by State President David Van Gelder to establish branches of the association throughout New York.

PACKERS' CONVENTION PROGRAM.

(Continued from page 23.)

Trade practices and uniform inspection will occupy the session on Tuesday afternoon, October 21. The speakers will include John W. Rath, chairman of the Committee of Interpretation and Appeal; Oscar G. Mayer, chairman of the Commission on Inspection, George N. Meyer, of Fried & Reineman Packing Co., Pittsburgh, and a member of the Commission on Inspection; and Dr. John R. Mohler, Chief of the U. S. Bureau of Animal Industry.

Industry Leaders at Conference.

Robert E. Wood, President of Sears, Roebuck & Company, and L. J. Taber, Master of the National Grange, accepted invitations this week to address the Seventh Conference of Major Industries, which will be held Wednesday, October 22, at the University of Chicago, under the joint auspices of the University and the Institute of American Meat Packers, with the co-operation of the Chicago Association of Commerce, the Commercial Club of Chicago and the Industrial Club of Chicago. Mr. Wood will discuss the current situation in merchandising. Mr. Taber will discuss the situation in agriculture.

The Conference program to date is as follows:

WEDNESDAY MORNING SESSION.

Presiding, Robert Maynard Hutchins, President, The University of Chicago. Speakers:

"Petroleum," R. C. Holmes, President, The Texas Company.

"Railroads—Ten Years After," W. B. Storey, President, Atchison, Topeka & Santa Fe Railway.

"Rubber," Harvey S. Firestone, jr., Vice-President, Firestone Tire and Rubber Company.

"Electricity," Matthew S. Sloan, President, New York Edison Company.

AFTERNOON SESSION.

"Merchandising," Robert E. Wood, President, Sears, Roebuck & Company.

"Steel," George M. Verity, Chairman, American Rolling Mill Company.

"Agriculture," L. J. Taber, Master, The National Grange.

"Communication," M. H. Aylesworth, President, The National Broadcasting Company.

The Packers' Banquet.

Arrangements for the Dinner to Leaders in Education and Industry are completed. It will be held Wednesday evening, October 22, in the Grand Ball Room of the Palmer House, Chicago, under the auspices of The University of Chicago and the Institute, with the co-operation of the same organizations participating in the Seventh Conference of Major Industries.

As previously announced, the principal speakers will be Julius H. Barnes, chairman of the Board, U. S. Chamber of Commerce, and President Glenn Frank of the University of Wisconsin. Guests of honor, who will include noted industrial leaders and distinguished educators, will be presented to the audience. Guests of honor who have notified the University and the Institute that they definitely will be present at the dinner are: B. G. Dawes, Chairman of the Board, Pure Oil Company; Fred W. Sargent, President, Chicago & Northwestern Railway Company; Charles E. Mitchell, Chairman of the Board, Na-

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tional City Bank; Julius Rosenwald, Chairman of the Board, Sears, Roebuck & Company; Samuel Insull, Chairman, Commonwealth Edison Company; A. R. Erskine, President, Studebaker Corporation; Matthew S. Sloan, President, New York Edison Company; Adolph Zukor, President, Paramount-Publix Corporation; Stratton D. Brooks, President, University of Missouri; William Lowe Bryan, President, Indiana University; Harry Woodburn Chase, President, University of Illinois; Edward C. Elliot, President, Purdue University; Raymond M. Hughes, President, Iowa State College of Agriculture and Mechanic Arts; Walter A. Jessup, President, University of Iowa; Robert S. Shaw, President, Michigan State College of Agriculture and Applied Sciences; Walter Williams, Acting President, University of Missouri; George M. Verity, President, American Rolling Mill Company; W. B. Mayo, head of the Aircraft Division, Ford Motor Company; Ernest R. Graham, Graham, Anderson, Probst & White; M. W. Cresap, Chairman of the Board, Hart, Schaffner & Marx; Ralph Budd, President, Great Northern Railroad; L. A. Downs, President, Illinois Central System; Carl R. Gray, President, Union Pacific System; H. A. Scandrett, President, Chicago, Milwaukee, St. Paul & Pacific Railroad; Arthur Reynolds, Chairman of the Board, Continental Illinois Bank & Trust Company; George B. Everitt, President, Montgomery, Ward & Company; J. T. Pirie, President, Carson Pirie Scott & Company; E. C. Sams, President, J. C. Penney Company; R. E. Wood, President, Sears, Roebuck & Company; U. S. Senator Arthur Capper, Publisher, Capper Publications; Adolph S. Ochs, Publisher, New York Times; Walter A. Strong, President, The Chicago Daily News Company; William Alien White, owner and editor, Emporia Daily and Weekly Gazette; C. W. Nash, President, The Nash Motors Company; Charles S. Pearce, President, Colgate, Palmolive, Peet Company; A. W. Robertson, Chairman of the Board, Westinghouse Electric & Manufacturing Company; C. E. Huff, President, Farmers' Union; Adolph Lewisohn, President, Adolph Lewisohn and Sons.

CONVENTION ENTERTAINMENT.

An outstanding program of entertainment will be one of the features of the Institute's twenty-fifth annual Convention.

The Dinner Dance and Entertainment will be held Monday, October 20, at 7:00 p. m. in the Main Dining Room of the Drake Hotel. A brilliant program has been arranged for this event, including the Welsh Imperial Singers, Britain's greatest male ensemble; Lorna Doone Jackson, mezzo-soprano of the Chicago Civic Opera Company; Ruth Pryor, premier danseuse, of the Chicago Civic Opera Company, with the members of the Civic Opera ballet in "The Flight of the Bumble-Bee;" and Raymond Koch, baritone of the American Opera Company. The National Broadcasting Company orchestra will play for the dancing.

The Theatre Party.

On Tuesday evening the ladies from out of town will be taken to see "Strike Up the Band," the musical comedy by George Gershwin playing at the Selwyn Theatre. Ladies from outside of

Chicago and suburbs will attend as guests of the Institute. Ladies living in Chicago may secure seats at box office prices. Ladies attending the theatre party will be escorted to the theatre in cabs.

The Planetarium Trip.

On Tuesday afternoon there will be a special trip for the ladies to the Adler Planetarium and Astronomical Museum, and to the Shedd Aquarium. At the Planetarium, which is the only one in the United States, and one of the few in the world, one may see projected on the interior of the dome accurate and realistic reproductions of all the celestial objects that are visible to the eye.

Entertainment at the Dinner to Leaders in Education and Industry will be in keeping with the high tone of the occasion. Yvonne Gall, star of the Paris Opera and Opera Comique, and Edward Johnson, leading tenor of the Metropolitan Opera Company, New York, will sing.

TO STUDY FOREIGN BUSINESS.

Dr. Julius Klein, assistant secretary of commerce, and widely known throughout industry as an expert in both domestic and foreign trade, left on October 18 for a tour of Europe, the Near East and northern Africa to study business and economic conditions. Dr. Klein believes that in the course of this trip valuable information may be obtained as to the possible beginning of an upward trend in business and industrial conditions abroad. Already there are some signs of business recovery in Italy, Czechoslovakia, and some other European areas, Dr. Klein said, but whether the upturns are temporary or permanent can not yet be told.

TEXAS PACKING PLANT OPENS.

The Pinkney Packing Co., Amarillo, Tex., began slaughtering cattle and calves at the end of September, and will be ready to begin its hog operations in the near future, according to reports. The old packing plant in East Amarillo has been overhauled by R. R. Pinkney and his associates and modernized for the production of fresh and cured meat and meat specialties. The company plans to feed 200 to 250 baby beavers the year round, and it is hoped that operation of the plant and the furnishing of a nearby market will stimulate local feeding. The new company expects to distribute its product in the Texas Panhandle and adjoining territory.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Oct. 11, 1930, were as follows:

West. drad. meats:	Week ended Oct. 11.	Prev. week.	Con. week.
Steers, carcasses	2,605	2,377	1,773
Cows, carcasses	749	554	1,169
Bulls, carcasses	528	424	437
Veals, carcasses	1,324	1,036	1,667
Lambs, carcasses	10,401	14,844	12,368
Mutton, carcasses	1,382	1,394	2,690
Pork, lbs.	380,222	499,444	516,022
Local slaughters:			
Cattle	1,796	1,627	1,413
Calves	2,962	2,880	1,923
Hogs	16,230	16,439	16,864
Sheep	7,635	6,448	4,691

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 7.75@ 9.75
Cows, common and medium	4.00@ 5.00
Bulls, cutter, medium	4.00@ 5.75

LIVE CALVES.

Vealers, good to choice	\$11.50@14.00
Vealers, medium	8.50@11.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$ 6.50@ 8.00
Lambs, medium	5.50@ 6.50
Ewes, medium to choice	2.50@ 4.00

LIVE HOGS.

Hogs, 160-210 lbs.	\$ 10.35
Hogs, medium	9.85
Hogs, 120 lbs.	9.50
Hogs	9.00

DRESSED HOGS.

Hogs, heavy	\$ 15.00
Hogs, 180 lbs.	15.00
Pigs, 80 lbs.	15.00
Pigs, 80-140 lbs.	15.00

DRESSED BEEF.

CITY DRESSED.	
Choice, native heavy	21 @22
Choice, native light	22 @23
Native, common to fair	18 @20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	20 @21
Native choice yearlings, 400@600 lbs.	20 @22
Good to choice heifers	17 @19
Good to choice cows	14 @18
Common to fair cows	11 @13
Fresh bologna bulls	10 @13

BEEF CUTS.

Western.	City.
No. 1 ribs	.26 @28
No. 2 ribs	.24 @25
No. 3 ribs	.22 @23
No. 1 loins	.32 @34
No. 2 loins	.30 @32
No. 3 loins	.28 @30
No. 1 hinds and ribs	.25 @28
No. 2 hinds and ribs	.23 @24
No. 3 hinds and ribs	.21 @21
No. 1 round	.18 @20
No. 2 round	.17 @19
No. 3 round	.16 @18
No. 1 chuck	.18 @19
No. 2 chuck	.16 @17
No. 3 chuck	.14 @15
Bologna	.10 @11
Rolls, reg. 6@8 lbs. avg.	.22 @23
Rolls, reg. 4@6 lbs. avg.	.17 @18
Tenderloins, 4@6 lbs. avg.	.60 @70
Tenderloins, 5@6 lbs. avg.	.65 @75
Shoulder clods	.10 @11

DRESSED VEAL AND CALVES.

Prime veal	26 @28
Good to choice veal	22 @25
Med. to common veal	15 @21
Good to choice calves	18 @22
Med. to common calves	14 @18

DRESSED SHEEP AND LAMBS.

Lambs, prime	25 @27
Lambs, good	23 @25
Sheep, good	11 @13
Sheep, medium	7 @10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.29 @30
Pork tenderloins, fresh	.50 @55
Pork tenderloins, frozen	.45 @50
Shoulders, city, 10@12 lbs. avg.	.19 @20
Shoulders, Western, 10@12 lbs.	.17 @18
Ham, boneless, Western	.25 @26
Butts, regular	.22 @23
Hams, Western, fresh, 10@12 lbs. avg.	.20 @21
Hams, city, fresh, 6@10 lbs. avg.	.26 @27
Picnic loins, Western, fresh, 6@8 lbs. avg.	.15 @16
Pork trimmings, extra lean	.18 @19
Pork trimmings, regular 50% lean	.15 @16
Spareribs, fresh	.15 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.26 @27
Hams, 10@12 lbs. avg.	.25 @26
Hams, 12@14 lbs. avg.	.24 @23
Picnics, 4@6 lbs. avg.	.17 1/2 @18
Picnics, 6@8 lbs. avg.	.16 1/2 @17
Rollettes, 8@10 lbs. avg.	.17 1/2 @18 1/2
Beef tongue, light	.30 @32
Beef tongue, heavy	.34 @36
Bacon, boneless, Western	.23 @24
Bacon, boneless, city	.20 @21
Pickled bellies, 8@10 lbs. avg.	.18 @19

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FANCY MEATS.

Fresh steer tongues, untrimmed	.28 a pound
Fresh steer tongues, l. c. trm'd.	.40 a pound
Sweetbreads, beef	.70 a pound
Sweetbreads, veal	.51 a pair
Beef kidneys	.18 a pound
Mutton kidneys	.11c each
Livers, beef	.37c a pound
Oxtails	.15c a pound
Beef hanging tenders	.40c a pound
Lamb fries	.10c a pair

BUTCHERS' FAT.

Shop fat	@ %
Breast fat	@ 2
Eddible suet	@ 4
Cod suet	@ 2%

GREEN CALFSKINS.

5-9 9 1/2-12 1/2 13 1/4-14 18 18 up	
Prime No. 1 veals	.18 2.00 2.10 2.30 3.20
Prime No. 2 veals	.16 1.80 1.85 2.05 2.95
Buttermilk No. 1	.14 1.65 1.75 1.95 ...
Buttermilk No. 2	.12 1.40 1.50 1.70 ...
Branded Gruby	.08 .85 .90 1.10 1.50
Number 3	.06 .60 .65 .80 .90

BUTTER.

Creamery, extra (92 score)	@ 40
Creamery, firsts (84 to 89 score)	.34 @35
Creamery, seconds (84 to 87 score)	.32 @33 1/2
Creamery, lower grades	.30 1/2 @31 1/2

EGGS.

(Mixed colors.)

Extra, dozen	.32 @35
Breast, firsts, doz.	.28 @31
Firsts	.24 @27
Checks	.17 1/2 @18 1/2

LIVE POULTRY.

Fowls, colored, fancy, via express	.25 @27
Fowls, Leghorn, fancy, via express	.18 @21

DRESSED POULTRY.

FRESH KILLED.	
Fowls-fresh-dry packed-12 to box-fair to good:	
Western, 60 to 65 lbs. to dozen, Ib. .29 @28	
Western, 48 to 54 lbs. to dozen, Ib. .22 @24	
Western, 43 to 47 lbs. to dozen, Ib. .21 @22	
Western, 38 to 42 lbs. to dozen, Ib. .19 @21	
Western, 30 to 35 lbs. to dozen, Ib. .18 @19	
Fowls-fresh-dry pkd.-12 to box-prime to fcy:	
Western, 60 to 65 lbs. per dozen, Ib. .29 @30	
Western, 48 to 54 lbs. per dozen, Ib. .25 @26	
Western, 43 to 47 lbs. per dozen, Ib. .23 @24	
Western, 30 to 35 lbs. per dozen, Ib. .20 @21	
Ducks-	
Long Island, No. 1	.21
Squabs-	
White, ungraded, per lb.	.30 @40
Chickens, fresh, 12 to box, prime to fancy:	
Broilers, under 14 lbs.	.33 @34
Pewees, frozen-dry pkd.-12 to box-prime to fancy:	
Western, 60 to 65 lbs. per dozen, Ib. .29 @30	
Western, 48 to 54 lbs. per dozen, Ib. .25 @26	
Western, 43 to 47 lbs. per dozen, Ib. .23 @24	
Western, 30 to 35 lbs. per dozen, Ib. .20 @21	

TURKEYS, frozen-prime to fancy:

Young toms	.38 @45
Young hens	.35 @40
—	
—	
—	

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended October 9, 1930:

Sept. 3	4	6	7	8	9
Chicago...38	37 1/2	37 1/2	37 1/2	37 3/4	37 3/4
N. Y...40	40	40	40	40	40
Boston...40	40	40	40	40	40
Phila...41	41	41	41	41	41
—					
Wholesale prices Cartons-fresh centralized butter-90 score at Chicago:					
36	36	36	36	35	35
Receipts of butter by cities (tubs):					
Wk. to Prev. Last					
Oct. 9. week. year.					
Chicago...25,895	25,228	30,510	2,568,659	2,679,473	
N. Y...48,708	46,022	56,132	2,033,062	2,975,402	
Boston...9,185	9,663	13,565	884,458	1,001,881	
Phila...10,923	12,970	17,068	882,079	939,475	
Total	94,771	93,883	117,275	7,286,258	7,601,231
Cold storage movements (lbs.):					
In	Out	On hand	week-day		
Oct. 9.	Oct. 9.	Oct. 10.	last year.		
Chicago...101,735	209,346	29,650,808	25,857,840		
New York...68,820	380,058	13,432,607	10,872,672		
Boston....900	78,053	9,545,993	9,094,377		
Phila....19,940	41,784	3,856,238	6,079,367		
Total	191,395	710,141	56,485,047	61,804,256	

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammonium sulphate, bulk, per 100	
lbs. ex vessel Atlantic and Gulf	
ports	... @ 1.80
Ammonium sulphate, double bags,	
per 100 lbs. f.a.s. New York	... @ 1.70
Blood, dried, 15-16% per unit	... @ 3.40
Fish scrap, dried, 11% ammonia, 10%	
B. P. L. f.o.b. nail factory	... 3.90 & 10c
Fish guano, foreign 13@14% ammo-	
min, 10% B. P. L.	... 3.75 & 10c
Fish scrap, undiluted, 40% ammonia,	
3% A. P. A. f.o.b. fish factory	... 3.50 & 50c
Soda Nitrate in bags, 100 lbs. spot	... 1.20
Tankage, ground, 10% ammonia, 15%	... 1.10 & 10c
Tankage, unground, 9@10 ammo	... 3.40 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50	
bags, per ton, c.i.f.	... @24.00
Bone meal, raw, 4 1/2 and 50 bags,	
per ton, c.i.f.	... @28.50
Acid phosphate, bulk, f.o.b. Balti-	
more, per ton, 16% flat	... @ 9.00

Potash.

Manure salt, 20% bulk, per ton	... @12.65
Kainite, 14% bulk, per ton	... @ 9.70
Muriate in bags, basis 80% per ton	... @37.15
Sulphate in bags, basis 90%, per ton	... @48.25

Beef.

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